

Federation of
Home Demonstration Clubs

FAVORITE
RECIPIES



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F83

FRANKLIN COUNTY
NORTH CAROLINA

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Franklin County Home
Demonstration Clubs

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A RECIPE FOR A DAY

Take a dash of cold water,
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in the morning air;
Then add to your meal some merriment
And a thought of kith and kin,
And as a prime ingredient,
A plenty of work thrown in;
Then spice it all with the essence
Of love, and a little whiff of play;
Let the Good Old Book and a glance above
Complete a well spent day.

APPRECIATION

We wish to express our appreciation to the Home Demonstration Club Members of Franklin County who so cooperatively contributed recipes for this cook book.

We are very grateful to the advertisers who, through their cooperation, made publication of this book possible.

FRANKLIN COUNTY HOME DEMONSTRATION CLUBS

NOTE: The recipes contained in this book, in many cases, are not original, but are favorite recipes of Franklin County Home Demonstration Club Women.

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Oven Temperatures

Slow, up to -----	300° F.
Moderately slow -----	300° to 325° F.
Moderate -----	325° to 375° F.
Hot -----	400° to 450° F.
Very hot -----	450° to 500° F.

Table Of Measurements and Abbreviations

t. -----	teaspoon
T. -----	Tablespoon
pt. -----	Pint
qt. -----	Quart
lb. -----	Pound
oz. -----	Ounce
C. -----	Cup

"We may live without poetry, music and art,
We may live without conscience and live without
heart,
We may live without friends, we may live without
books,
But civilized man cannot live without cooks."

—Selected



ALWAYS SIFT
FLOUR ONCE
BEFORE
MEASURING

BREADS

One little simple song we sing
To one who's newly wed,
Just make the best of everything,
Especially of Bread.

Stolen (Swedish Coffee Cake)

1-1/2 C. scalded milk
2 t. salt
1 egg
6 T. melted shortening

1/2 C. sugar
1 yeast cake (Dissolved
in 1/2 C. warm water)
Flour to make dough

Knead well. Set aside to rise. Work out air bubbles. Divide dough into two parts. Roll as for pie dough to 1/2 inch thickness. Spread generously with softened butter and brown sugar. Add cinnamon and handful of raisins. Roll as for jelly roll. Pinch dough together and place in a pie or cake tin, pyrex is best, in a half circle. Cut with pastry shears, in inch slices. Arrange so as to make a complete circle. Let rise and bake at 350 degrees F. for 10 minutes, then reduce heat and finish baking. Brush with a topping of confectioner's sugar and water and 1/2 t. vanilla.

Mrs. Essa D. Shaw
Home Demonstration Agent
Franklin County

Salt-Rising Bread

3 $\frac{1}{4}$ lbs. Salt-Rising Bread

Starter:	1 C. Milk	7 T. Cornmeal
	1 T. sugar	1 t. salt

Scald the milk. Stir in the sugar and salt. Put in a clean covered jar and place in a bath of water as hot as the hand can stand. Keep in warm place (115° F.) from 6 to 7 hours or until it shows fermentation.

To this mixture add 2 C. all-purpose flour, 2 C. warm water, 2 T. sugar and 3 T. melted fat. Beat this sponge thoroughly, put the jar into the warm water bath 115° F. and let rise until the sponge is very light and full of bubbles. To this add about 8 $\frac{1}{2}$ C. flour to make stiff dough. Knead 10 to 15 min. Mold into loaves, place in greased pans and allow to rise until 2 $\frac{1}{2}$ times the original bulk. Bake about 35 min. 385° F. for 10 min. and 350° to finish.

U.S.D.A.

Light Bread and Rolls

3 C. plain flour	1 cake yeast
1 T. shortening	1 t. salt
1 T. sugar	7/8 C. warm milk

Mix flour, salt, sugar and shortening together. Dissolve yeast in the lukewarm milk. Milk must not be hot. Add milk and yeast to flour, kneading it into a smooth dough. Cover, put in a warm place and let it rise until double in size. Knead again, cut into rolls, or form into loaf and let it rise one hour. Bake in 450° F. oven.

Mrs. Linwood Gup-ton
Wood Club

Refrigerator Rolls

1 yeast cake	1 C. mashed potatoes
1/2 C. lukewarm water	1 C. scalded milk
2/3 C. shortening	2 eggs, well beaten
1/2 C. sugar	Flour to make stiff
1 t. salt	dough.

Dissolve yeast in lukewarm water. Add shortening, sugar, salt and mashed potatoes to scalded milk. When cold, add yeast, mix thoroughly and add eggs. Stir in enough flour to make stiff dough. Turn out on slightly floured board and knead well. Put into bowl large enough to allow for slight rising. Rub over with melted butter, cover tightly and place in refrigerator. About an hour before baking time, pinch off dough, shape into rolls as desired, cover and let rise until light.

Mrs. W. H. Hight
Youngsville Club

Buttermilk Rolls

2½ C. flour (plain)
2 scant T. sugar
1 t. baking powder
1 t. salt
¼ t. soda
1 yeast cake (Fleischmann's) crumbled in
1 C. buttermilk
3 T. shortening

Work until smooth. Make in pocketbook rolls. Let stand 1 hour. Bake.

Pattie L. Justice
Royal-Flat Rock Club

Cinnamon Toast

6 slices of bread
6 t. sugar

Cinnamon (ground)
Butter

Butter each slice of bread as for toast, sprinkle 1 t. sugar to each buttered slice, then sprinkle each slice freely with ground cinnamon. Bake at 450° F. until brown.

Mrs. M. A. Pegram
Pilot Club

Ice Box Rolls

1 yeast cake dissolved in 1 C. cold water. Cream together 1/2 C. sugar, 3/4 C. lard, 2 1/2 t. salt. Pour 1 C. hot water over this and let cool until lukewarm. Then add 6 C. unsifted flour, adding 2 C. at a time. Add 1 egg when all flour is mixed in. Mix well. Put in a greased bowl. Let rise. Then push down and put in refrigerator for 24 hrs. before making out. Let stand 2 hrs. before baking after they are made out.

Mrs. F. E. Stallings
Pilot Club

Rolls

6 C. flour
1 C. milk (sweet)
1 C. water
1 C. lard

1/3 C. sugar
1/3 t. salt
2 eggs
1 yeast cake

Dissolve yeast cake in the cup of water. Sift flour and salt together. Beat the eggs lightly with the sugar. Add lard. Mix well. Mix with flour alternately with the milk and water. Bake in moderately hot oven for 15 min.

Mrs. E. M. Carter
Youngsville Club

Buttermilk Rolls

2 C. buttermilk
 $\frac{1}{2}$ C. lard
2 t. sugar
1 cake yeast or 1 package dried yeast
8 C. flour or enough to make soft as biscuit dough
If plain flour is used add 2 t. baking powder
1 t. soda
2 t. salt
With self-rising flour use only yeast.

Mix milk, yeast, and sugar together. Add shortening and blend thoroughly; to the blend add two cups of flour, beat as cake batter, then add remainder of flour and work for five minutes.

Place dough on board, roll to $\frac{1}{4}$ or $\frac{1}{2}$ inch thick; cut and fold over for pocket book rolls or make with hands, whichever preferred. Place in baking pans, set to rise from $1\frac{1}{2}$ to 2 hours. Bake in medium oven.

If dried yeast is used follow directions on package.

Margaret Alston
Epsom Club

Ice Box Rolls

1 C. hot water	1 yeast cake
3 T. sugar	1 T. salt
3 C. flour	1 egg

Lard - size of egg

Cream lard and sugar. Add hot water and stir until lukewarm. Add yeast cake dissolved in warm water ($\frac{1}{4}$ cup) with salt. Add beaten egg and flour a little at a time. Put in refrigerator and use as needed. Let rolls rise to double their size before baking. Takes about two hours for rising.

Mrs. Robert Goswick
Mitchiner Club

Parker House Rolls

1 C. milk
5 T. sugar
1 T. salt
1 cake yeast

1 C. lukewarm water
6 C. sifted flour
6 T. melted shortening

Scald milk, add sugar and salt. Cool to lukewarm. Dissolve yeast in lukewarm water and add to milk. Add 3 C. flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead well. Place in greased bowl and set in warm place. Let rise until double in bulk. Roll out $\frac{3}{8}$ inch thick and cut with biscuit cutter. Grease lightly with melted butter. Fold over in pocket book shape. Place close together in well-greased shallow pan. Cover and let rise until light. Bake in hot oven at 425° F. about 20 minutes. Makes 4 dozen rolls.

Mrs. U. G. Woodlief
Mitchiner Club

Ever-lasting Ice Box Rolls

1 qt. milk
 $\frac{1}{2}$ C. sugar
1 C. lard

Let come to a boil. Cool. Then crumble in one cake yeast. Beat until yeast is dissolved. Add enough flour to make a batter about like cake batter. Let rise until double in bulk. Then beat into it the following: 1 T. salt, 1 heaping t. baking powder, 1 rounding t. soda. Add enough flour to make dough about like biscuit dough. Keep in covered bowl in refrigerator. Make out into any desired shape. Let rise and bake in hot oven 425° F.

Mrs. J. G. Wiggs
Bunn Club

Quick Rolls

(Requires 1 hour & 20 minutes to make, rise, & bake)

3/4 C. milk	3 T. shortening
1 T. sugar	1 cake fresh yeast
1/2 t. salt	2 C. sifted All-Purpose flour

Combine milk, sugar, salt, and shortening. Beat until shortening melts. Cool to lukewarm. Add crumbled yeast and stir until dissolved. Add 1 C. of the flour and beat until smooth. Add remaining 1 C. flour or enough to make soft dough. Then beat smooth. Brush top of dough and sides of bowl with melted fat, cover and let rise in warm place for 30 minutes. Make out rolls and let rise 20 minutes.

Mrs. F. G. Baker
Bunn Club

Speedy Wheat Rolls

2 C. milk	1 cake yeast
2 T. molasses or brown sugar	1 C. white flour
1-1/2 t. salt	4 T. melted shortening
5 C. whole wheat flour (Graham)	

Scald milk. Add molasses or sugar and salt. Cool until lukewarm. Crumble in yeast and stir until dissolved. Add half the flour and beat until smooth. Add melted shortening and remaining flour or enough to make an easily handled dough. Knead thoroughly. Place dough in greased bowl and set in warm place. Let rise until double in bulk. When light, shape into rolls and place in well greased pans. Cover and let rise again until light. Bake in hot oven at 423 degrees for about 20 minutes. Makes 2-1/2 dozen.

Mrs. U. G. Woodlief
Mitchiners Club

Refrigerator Rolls

1 cake yeast	$\frac{1}{2}$ C. lard
1 t. salt	3 T. sugar
$\frac{1}{2}$ C. cold water	2 C. lukewarm water
1 egg	8 C. flour

Mix salt, yeast, sugar, and the $\frac{1}{2}$ C. cold water. Add egg, lard, warm water and mix with flour. Put in greased bowl or pan and cover. Put in refrigerator. After it doubles in bulk, make out rolls, put in greased pan, let rise, and bake in hot oven.

Mrs. George Flow
Justice Club

Potato Rolls

3 medium potatoes	3 T. sugar
$2\frac{1}{2}$ C. water	1 cake yeast
1 t. salt	6 to 8 C. flour

Cook potatoes in the $2\frac{1}{2}$ C. water. Put through sieve. To this add $\frac{1}{4}$ C. fat, 1 t. salt, 3 T. sugar, yeast mixed in $\frac{1}{2}$ C. lukewarm water. Add enough flour to make a dough about like cake batter. Beat thoroughly. Add enough flour to make a firm dough. Knead until smooth and elastic to the touch. Place in bowl and let rise until double in bulk. Shape into rolls and let rise until double in size. Bake in hot oven (450° F.) 12 to 15 minutes.

Mrs. L. L. Wilder
Mitchiner Club

Spoonbread

$\frac{1}{4}$ C. sweet milk	2 t. baking powder
1 C. corn meal	4 eggs
1 t. salt	3 T. butter

Make a mush of milk and meal. Add butter. Add the eggs, beaten separately, whites last. The baking powder goes in last of all. Cook 350° to 375° F. for 40 minutes or until firm.

Dinner Rolls

1 cake yeast	1 pt. milk
1 egg	1 qt. flour (or more if desired)
1 t. salt	
4 T. shortening	2 T. sugar

Scald the milk. Then let it get lukewarm. Dissolve the yeast cake in milk. Add sugar, salt and shortening, the beaten egg, and flour. Knead well until the dough blisters, then set aside to rise, about 2 hours or about twice the size of bulk. Then knead again. Make in rolls, set to rise again and bake in a moderately hot oven.

Mrs. B. F. Pearce
Pilot Club

Ice Box Rolls

1/2 C. sugar	2 cakes yeast
1 C. lard	2 eggs
2 C. water	6 C. flour
1 t. salt	

Cream sugar and lard. Add to this 1 C. boiling water. Let cool. Add 2 cakes yeast dissolved in 1 C. cold water, 2 eggs, 6 C. flour sifted with 1 t. salt. Let rise in refrigerator. Then make out in rolls and let rise again and cook.

Mrs. M. G. Baker
Mapleville Club

Waffles

1-1/2 C. plain flour	1 C. milk
1/2 t. salt	2 eggs
3 t. baking powder	1 T. fat

Mix flour, salt, and baking powder. Add the milk gradually. Add the eggs that have been beaten very light. Then add the fat. Mixture is then ready for hot waffle iron.

Mrs. M. G. Baker
Mapleville Club

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Corn Meal Muffins

2 C. corn meal	1-3/4 C. sweet milk
2 C. sour milk	3 t. baking powder
1 t. soda or 1 t. salt	2 eggs
2 T. butter	

Mix together meal, soda or baking powder and salt. Add milk and eggs beaten. Stir mixture until thoroughly mixed. Place mixture in hot greased muffin pans and bake about 20 minutes, in fairly hot oven.

Doughnuts

2-1/2 T. shortening	5 C. flour
1-1/4 C. sugar	1 t. salt
2 T. baking powder	1/2 t. cinnamon
1 C. milk	1/2 t. nutmeg
3 eggs	1/2 C. flour for rolling

Deep frying fat

Cream shortening with one half of sugar. Blend the eggs and add the remaining sugar. Then add milk and sifted dry ingredients alternately. Put mixture in a bowl. Chill for one hour before rolling. Dust board and rolling pin with flour and press the dough to a quarter of an inch thickness. Cut out doughnuts with cutter and cook them in deep fat very hot for 3 minutes. Cook a few at a time. After cooking them, drain on paper towels and sprinkle with powdered sugar or granulated sugar. Makes a nice batch of doughnuts.

Mrs. Louis Debnam
Bunn Club

Plain Flour Biscuits

1 qt. plain flour	1/3 t. baking powder
1 t. salt	2 T. lard
1 t. soda	2 C. buttermilk

Proceed as for making other biscuit.

Mrs. H. K. Privette
Pearce Club

Easy Rolls

1 yeast cake	1 t. salt
$\frac{1}{2}$ C. boiling water	1 egg
$\frac{1}{2}$ C. cold water	3 C. flour (unsifted)
3 T. lard	

Dissolve yeast in cold water. Pour boiling water over lard and add salt. When cooled to lukewarm, add dissolved yeast and beaten egg. Stir in flour. (Dough is spongy). Let stand about 2 hours, make out in any desired manner and let rise until double in bulk. Bake in hot oven.

Mrs. George Fuller
Gold Sand Club

Cheese Biscuit

1 lb. cheese	1 qt. flour
$\frac{3}{4}$ lb. butter	2 t. salt (level)
1 package nut meat halves (.25)	

Grate cheese. Cream butter and blend in cheese. Add gradually the flour and salt. Work until smooth, and roll to $\frac{1}{4}$ inch in thickness or thicker. Cut with small cutter. Place $\frac{1}{2}$ nut kernel on each. Bake at 350° F. until crisp and a light brown. When browned sift confectioner's sugar lightly over biscuits. (This mixture may be pressed through a cookie press if fancy shape is desired.)

Mrs. Essa D. Shaw
Home Demonstration Agent

Wine Balls

3 C. vanilla wafers (crushed)	
3 T. corn syrup	$\frac{1}{4}$ C. wine (or more)
3 T. cocoa	1 C. nut meats (cut up)

Make into balls, roll in powdered sugar and serve on party plate. It may require a bit more wine for these are a little hard to get together.

Mrs. J. T. Inscoe
Cedar Rock Club

Waffles

1/2 C. wesson oil	2 C. flour
1-1/3 C. milk	4 t. baking powder
3 eggs	1 t. salt

Sift flour, baking powder and salt. Sift three times. Beat eggs separately. To yolks add milk and wesson oil. Pour this into dry ingredients and mix well. Fold in egg whites.

Mrs. Walter Fuller
Gold Sand Club

Pan Cakes

2 eggs (yolks)	1 C. flour
1 C. buttermilk	2 C. meal
1/2 t. soda	5 t. baking powder

Beat egg yolks. To this add the buttermilk mixed with soda. Sift together flour, meal, and baking powder. Add to mixture. Thin with water to make a very thin batter. Cook on a hot griddle with very little grease. If you like add 1 t. molasses to batter before cooking.

"Mix Your Own Hot Cakes"

1 C. self-rising flour	1/2 t. salt
1/2 C. cornmeal	2 T. melted butter
1 t. double acting baking powder	1 egg
1 t. sugar	1 C. milk

Sift dry ingredients into bowl. Beat egg and add milk and shortening. Add to dry ingredients and cook on hot griddle.

Mrs. Sam Nash
Bunn Club

Honey Twist

1 C. milk, scalded	2 cakes yeast
1/4 C. shortening	1/4 C. lukewarm water
1/2 C. sugar	2 eggs, beaten
1 t. salt	5 to 6 C. sifted flour

Pour milk over shortening, sugar and salt. Crumble yeast into lukewarm water to soften. Cool milk to lukewarm, add yeast and eggs. Beat in flour to make a soft dough, turn out on a floured board and knead until smooth. Place in a greased bowl, cover and let rise until doubled in bulk. When light, shape into a long roll about 1 inch in diameter. Coil the roll into a greased cake pan beginning at the outside edge and covering the bottom. Brush with Honey Topping. Let rise until doubled in bulk. Bake in moderately hot oven (375° F.) 25 to 30 minutes. Makes 1 large twist.

Honey Topping

1/4 C. butter	1 egg white
2/3 C. confectioners sugar	2 T. honey, warmed

Cream all ingredients together and brush over twist before baking.

Mrs. Essa D. Shaw
Home Demonstration Agent

Economy Muffins

1 C. bread crumbs (biscuit or loaf bread)	1 t. baking powder
1 1/2 C. skimmed milk	1/2 t. salt
1 C. corn meal	1/4 T. melted lard
	1 egg

Soak bread crumbs in milk until soft. Add beaten egg. Add sifted dry ingredients and shortening. Pour in greased pan and bake at 450°. Serves six.

Mrs. Sam Nash
Bunn Club

Applesauce Muffins

2 C. sifted enriched flour	1 egg
4 t. baking powder	1 C. milk
1 t. salt	4 T. shortening
1 T. Sugar	Applesauce

Sift dry ingredients. Beat eggs with milk. Combine with dry ingredients. Mix thoroughly. Add melted cooled shortening. Blend thoroughly. Drop T. of batter in well-oiled muffin tins. Add 1 to 2 t. applesauce to each muffin. Cover with another T. batter. Bake in hot oven (425 F) for 25 to 30 minutes, or until done.

Burn Club

Muffins

2 C. flour	2 T. sugar
3 t. baking powder	2 eggs
1/2 t. salt	1 C. milk
4 T. shortening	

Sift dry ingredients together. Add eggs and milk, and shortening melted and cooled. Bake in hot oven at 400 degrees F. for 30 to 35 minutes.

Mrs. C. C. Holmes
Popes Club

All-Bran Muffins

1 C. All-Bran	1 egg
1 C. flour	2 T. shortening
2/3 C. sweet milk	2 t. baking powder
1/4 C. sugar (scant)	1 t. salt

Let all-bran soak in milk while creaming sugar and shortening. Beat in egg. Add all-bran and milk. Then flour sifted with salt and baking powder. Pour in greased muffin rings and bake in moderate oven until done. Do not have batter too thick.

Mrs. Nolia Sykes
Burn Club

Breakfast Muffins

3 C. flour	1 1/4 C. milk
3 t. baking powder	2 eggs, beaten light
1/2 t. salt	2 T. melted butter
1 T. sugar	

Sift well together flour, baking powder, salt, and sugar. Add beaten eggs to cup of milk and mix with dry ingredients, adding enough more milk to make a good stiff batter. Then beat in melted butter, half fill greased muffin tins and bake in hot oven 20 to 25 minutes. An additional t. baking powder may be substituted for one of the eggs if necessary, but above is best, or using three eggs and two teaspoons baking powder is better still. Another T. of melted butter is a further improvement.

Mrs. Haywood B. Conyers
Popes Club

All-Bran Muffins

2 T. shortening	1 C. sifted flour
1/4 C. sugar or molasses	2 1/2 t. baking powder
1 egg	1 t. salt
3/4 C. milk	1 C. Kellogg's All-Bran

Blend sugar or molasses until creamy. Add egg. Beat well. Stir in All-Bran and milk. Let stand until most of the milk is taken up. Sift flour, baking powder, and salt. Add to All-Bran mixture and stir only until mixed. Fill greased muffin pans about two-thirds full. Bake in hot oven (400°) 25 to 30 minutes. Yields 9 muffins about 2 1/4 inches in diameter.

Mrs. Mack Mullen
Youngsville Club

Drop Muffins

2 eggs	1 cake yeast
1/2 glass sugar	3/4 C. lard
1 t. salt	Water
1 pint flour	

Put sugar in a glass. Then crumble 1 (or you may use 1/2 cake) yeast on top of sugar. Fill glass with lukewarm water and stir until sugar and yeast are dissolved. Pour this into the well beaten eggs. Add other ingredients and beat well. Add flour until the spoon will stand alone in mixture. Set in warm place to rise. When about double in bulk drop by spoonfuls in a well-greased pan. Let rise again. Then cook as you would rolls.

Mrs. J. G. Wiggs
Bunn Club

Sour Milk Pancakes

1 C. flour	2 C. sour milk
1 C. corn meal	2 T. butter, melted
2 T. sugar	2 eggs beaten
1 t. soda	1/2 t. salt

Sift dry ingredients together. Add milk and stir lightly. Add butter and fold in eggs. Bake on hot ungreased griddle.

Mrs. Henry Edwards
Gold Sand Club

Bread Crumb Pancakes

1-1/2 C. bread crumbs	1 C. flour
2 C. sweet milk	2 t. baking powder
1 T. butter or shortening	2 eggs
3/4 t. salt	

Soak crumbs in milk until soft. Add eggs and beat smooth. Then add flour, which has been sifted with baking powder and salt. Add shortening. Bake as ordinary pancakes.

Mrs. Nolia W. Sykes
Bunn Club

Corn Bread

1 C. cornmeal (white or y.)	1 t. salt
1 C. sifted flour	1½ C. milk
¼ t. baking powder	2 to 3 eggs
1 to 3 T. sugar	2 T. melted shortening

Beat eggs and add dry ingredients. Mix and sift together alternately with milk. Add melted shortening, beat well and pour into shallow greased pan. Bake in a hot oven about 15 to 30 min. May also be baked in hot greased muffin or cornstick pan for about 10 to 20 minutes.

Mrs. W. V. Perry
Pilot Club

Corn Muffins

1/3 C. shortening	1 C. flour
1/3 C. sugar	1/2 t. salt
1 beaten egg	¼ t. baking powder
1¼ C. milk	1 C. cornmeal

Cream shortening and sugar. Add egg and milk. Add flour sifted with salt and baking powder. Add cornmeal, stirring only enough to mix. Fill greased muffin pans 2/3 full. Bake at 425° for 25 minutes. Makes 12 large muffins.

Mrs. George Fuller
Gold Sand Club

Hush Puppies

(Based on 1 quart dry ingredients)

2/3 qt. meal	2 eggs
1/3 qt. flour	Apprx. 2 C. milk
1 t. salt	1 medium onion
1 T. baking powder	

Mix dry ingredients. Add beaten eggs and milk. Add chopped onion. Make batter of such consistency as to drop by spoonfuls into hot fat.

Mrs. Charlie Stallings
Cedar Rock Club



CAKES

We'll mix and bake the dainty cake
And beat the frosting light;
The sweetest plan to please a man
Is through his appetite.

Standard 2-egg Cake

2-1/4 C. sifted cake flour	1 C. sugar
2-1/4 t. baking powder	2 eggs, beaten
1/4 t. salt	3/4 C. milk
1/2 C. butter or other shortening	1 t. vanilla

Sift flour, measure and add baking powder and salt. Cream butter, add sugar and eggs. Beat well. Add milk and flour alternately and blend well. Bake in two greased 9-inch layer pans in moderately hot oven (375 degrees F.)

Mrs. W. J. Cooke
Mitchiners Club

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Chocolate Cake

1/2 C. butter	1-1/2 C. milk
2 t. baking powder	2 C. sugar
2 T. vanilla	2 C. flour
4 squares chocolate	2 eggs
1 cup nuts	

Cream butter and sugar. Add melted chocolate and eggs, well beaten. Sift dry ingredients together and add alternately with milk. Add vanilla and nuts. Bake in loaf pan at 350 degrees F. for about 45 minutes.

Mrs. Essa D. Shaw
Home Demonstration Agt.

Kentucky Devil's Food Cake

1/2 C. cocoa	1/2 C. hot water
2 t. soda	1-3/4 C. sugar
3/4 C. sour milk	3/4 C. butter
2-1/2 C. flour	2 eggs (beaten)
1/2 t. salt	

Add soda to cocoa and dissolve in the hot water. Set aside until cool. Cream sugar and butter. Add beaten eggs. Next add sour milk and dissolve cocoa; then fold in flour sifted with salt. Mix well and pour in 3 layer pans or loaf pan and bake in moderate oven.

Filling:

3 egg whites	2 C. white sugar
1 C. brown sugar	1/2 C. water

Boil until it forms a soft ball in water. Beat egg whites and add 2 T. sugar. Then beat sugar in egg whites.

Mrs. Pattie L. Justice
Royal-Flat Rock Club

Angel Food Cake

1 C. cake flour (Swans Down)	1½ C. granulated sugar
1½ C. egg whites	¼ t. salt
1½ t. cream of tartar	1 t. vanilla
	¼ t. almond extract

Sift flour once, measure, and add 1/2 C. of sugar; sift four times. Beat egg whites and salt with a rotary egg beater or flat wire egg whisk. When foamy, add cream of tartar; continue beating until eggs are stiff enough to hold in peaks, but not dry. Add remaining 1 C. of sugar, 2 T. at a time, beating with beater after each addition until sugar is just blended. Fold in flavoring. Sift about 1/4 cup flour over mixture and fold in lightly. Repeat until all is used. Turn into an ungreased 10-inch tube pan. Cut gently with knife blade to remove bubbles. Bake in a moderate oven (350° F.) for 30 to 35 minutes. Remove from oven and invert pan 1 hour or until cake is cold.

Mrs. Ennis G. Murphy
Bunn Club

Apple Sauce Fruit Cake

¾ C. shortening	1½ t. cocoa
1½ C. sugar	1½ t. cinnamon
2 eggs	1 t. cloves
¾ C. flour	1 t. nutmeg
1 t. salt	1 T. wine
1 t. soda	2 C. raisins
2 t. baking powder	1 C. coconut
2 C. apple sauce	½ C. walnuts (black)
¼ lb. cherries	1 C. pecans
	¼ lb. pineapple

Cream shortening. Add eggs and beat well. Sift flour with baking powder, salt, cocoa, soda and spices. Add flour and apple sauce alternately mixing well. Then add nuts and fruit. Bake in a moderate oven 350° for 2 or 2½ hours.

Mrs. Eloise Pippin
Bunn Club

Soft Gingerbread

1 C. molasses	1 T. ginger
2 T. sugar	3 C. flour
2 T. butter (Melted)	1 t. soda
1 C. boiling water	

Mix molasses, sugar, melted butter, ginger and flour. Then pour boiling water over soda and add to flour mixture. Bake in a slow oven until done. Serve warm.

Mrs. Eloise Pippin
Bunn Club

Prince of Wales Cake

(Dark Part)

1 C. brown sugar	1 t. molasses
1/2 C. each butter, sour milk	1 t. soda (Dissolve in hot water)
2 C. flour	
1 C. chopped raisins	Yolks of 3 eggs
1 t. each of cloves and nutmeg	

(Light Part)

1 C. flour	2 t. baking powder
1/2 C. each of cornstarch, sweet milk and butter	Whites of 3 eggs
1 C. granulated sugar	

Put together with icing, alternating the dark and light layers.

Cora Garner
Popes Club

Hot Milk Cake

1/2 C. butter	4 eggs, well beaten
1 C. sweet milk	2 C. sugar (scant)
1/2 t. salt	2 C. flour
2 t. baking powder	

Sift flour 3 times. Add sugar and flour to egg mixture. Gradually add hot milk and butter mixture and 1 t. vanilla.

Mrs. M. G. Baker
Mapleville Club 27

Blackberry Cake

3 eggs	1 C. blackberry preserves
1 C. sugar	2 C. flour (or more if need-
1 C. buttermilk	ed to make batter stiff)
1 C. walnuts	1 t. soda
$\frac{1}{2}$ C. butter (or other short.)	

Beat eggs, add sugar and beat again. Then add preserves and milk. Stir in flour, soda, and spices. Roll walnuts in a little flour and then add them. Cream butter and then add it to the batter. Beat lightly and cook in moderate oven.

Filling: 1 C. milk
 $1\frac{1}{2}$ C. sugar
1 T. butter

Place milk and sugar in pan and cook until it thickens. Then remove from stove and add 1 T. butter. Beat well and put on cake.

Mrs. B. B. Burnette
Wood Club

Cup Cake

1 C. milk	$3\frac{1}{2}$ T. baking powder
3 C. flour	$1\frac{1}{2}$ C. sugar
$\frac{1}{2}$ C. fat	$\frac{1}{2}$ T. vanilla
2 eggs	

Cream butter, cream in sugar, add egg yolks, add flour and milk alternately. Mix baking powder in flour, add white of eggs, well beaten, and vanilla.

Filling: 2 C. sugar
 $\frac{2}{3}$ C. water
 $\frac{1}{4}$ t. baking powder
2 egg whites beaten stiffly

Cook until it spins a thread. Beat in egg whites and spread on cake.

Mrs. Joe Denton
Wood Club

Angel Ginger Bread

1/2 C. sugar	1 egg
1/4 C. shortening	1 t. ginger
1 C. flour	1 t. vanilla
1 t. soda	Pinch of salt
1/2 C. boiling water	

Mix sugar, shortening and molasses. Add egg slightly beaten. Then flour mixed with soda and salt. Add vanilla and ginger. Add boiling water last. Bake 30 to 40 minutes in moderate oven at 350 degrees F. This may be served with whipped cream or jelly.

Mrs. Howard Griffin
Centerville Club

Bonny Brown Sugar Cake

Sift together: 2-1/4 C. cake flour
3-1/2 t. powder (baking)
1 t. salt
1/2 C. granulated sugar

Sift 3/4 C. firmly packed light brown sugar through a coarse sieve and combine with sifted dry ingredients. Add 1/2 C. shortening and 3/4 C. milk. Beat for 2 minutes until well blended and glossy. (Low speed on mixer). Add 1/4 C. milk, 2 eggs (unbeaten) and 1 t. vanilla. Beat two minutes. Pour into lightly greased pans and bake at 350 degrees for 30 to 35 minutes. Cool and top with Sea Foam Frosting.

Mrs. Essa D. Shaw
Home Demonstration Agt.

Feather Cake

1/2 C. butter	1/2 t. vanilla
1 C. sugar	2 T. baking powder
1/2 C. milk	1/8 t. salt
1-3/4 C. flour	3 eggs separated

Use cake method for mixing. Bake in moderate oven in 2 layer pans. Also makes very nice cup cakes.

Mrs. George Fuller
Gold Sand Club

Devil's Food Cake

$\frac{1}{2}$ C. butter	1 t. baking powder
2 C. sugar	$\frac{2}{3}$ C. cocoa dissolved
3 eggs	in $\frac{1}{2}$ C. boiling water
1 C. sour milk	$\frac{1}{4}$ t. salt
1 t. soda	1 t. vanilla
$2\frac{1}{2}$ C. sifted flour	

(If self-rising flour is used omit salt and baking powder)

Sift flour, soda, baking powder, and salt. Cream shortening slowly. Beat in sugar. Add eggs and beat well. Add vanilla. Add cocoa and water and mix well. Add flour mixture, alternately with milk. Pour in well greased layer cake tins and cook about 15 minutes in a 350° oven. Put together and frost with seven-minute frosting.

Mrs. T. F. Fuller
Mapleville Club

Caramel Cake

$\frac{2}{3}$ C. butter	3 eggs
2 C. self-rising flour	$\frac{3}{4}$ C. milk
$1\frac{1}{2}$ C. sugar	

Mix butter and sugar well. Add eggs one at a time. Pour in milk and add flour - small amount at the time.

Filling: 3 C. white sugar, 1 C. milk, 3 T. butter, 1 t. vanilla. Mix 2 C. sugar with milk, cooking slowly. Then melt one C. sugar in sauce pan and add both together. Cook until it forms a soft ball. Take it off to cool about 7 min, with the butter added. Beat until the right consistency to put on cake.

Mrs. Martin Gupton
Wood Club

Easy Fruit Cake

Grind or roll finely 3-1/2 dozen or 2/3 lb. graham crackers. Add 1/4 teaspoon baking soda, 2 teaspoons baking powder, 1/2 teaspoon cinnamon, 1/4 teaspoon cloves and 1/4 teaspoon nutmeg. (1 teaspoon allspice can be used in place of mixed spices.)

Mix all well and let stand. Pare and core 3 small apples. Wash, dry and remove pits from 1 cup dried prunes. Any preserves such as blackberry, pear or watermelon rind can be used in place of prunes.

Grind apples, prunes (or preserves), 1 cup seedless raisins and 1/2 cup shelled nuts. Add to fruit mixture 1/2 cup evaporated milk, 1 well beaten egg and 1/4 cup sugar, 1/2 cup dark cooking molasses, 1 teaspoon grated orange rind.

Add crumb mixture, 1/3 at a time, mixing quickly but thoroughly. Put into a well-greased waxed paper lined pan. Bake until firm - about 1-1/4 hours in a slow oven at 325 degrees F. Remove and let stand in pan 5 minutes before turning out. Garnish as desired.

Mrs. T. F. Fuller
Mapleville Club

Chocolate Fudge Frosting

1/4 C. cocoa
1 C. milk
3 C. sugar
1/8 t. salt

1/8 t. cream of tartar
2 T. corn syrup
1 T. butter
1/2 t. vanilla

Mix cocoa and sugar. Add salt, corn syrup and cream of tartar. Add milk and stir over low heat until mixture boils. Cook until a soft ball forms when tested in cold water or 232 degrees F. using candy thermometer. Remove from stove, add butter and vanilla. Cool to lukewarm and beat until mixture thickens.

Mrs. T. F. Fuller
Mapleville Club

Birthday Cake

Cream $\frac{3}{4}$ C. shortening well with $1\frac{1}{2}$ C. sugar, blending thoroughly into the shortening. Then beat in a t. of vanilla. Add one at a time, 3 eggs, whole, and beat each well into the mixture as you drop it in. Sift together 3 cups cake flour, $3\frac{1}{2}$ t. baking powder, and $\frac{1}{2}$ t. salt. Add to the shortening mixture with a cup of milk. Grease well a two and one-half quart heat-resistant glass bowl, and pour in the batter. Bake for about one hour in a moderate oven until cake is done. Turn out, flat side down, let cool and ice to suit your fancy. This makes a pretty birthday cake, with its round top covered with candles.

Mrs. W. S. Gupton
Sandy Creek Club

Ice Box Fruit Cake

1 lb. box graham crackers	1 Small can milk diluted with an equal amount of water.
1 lb. box seedless raisins	
1 lb. marshmallows	
$2\frac{1}{2}$ C. chopped pecans	
$\frac{1}{4}$ lb. crystalized Cherries	

Place milk, water and marshmallows in double boiler, stir until all marshmallows are melted. Pour this over finely crushed graham crackers. Add nuts, cherries, and raisins and mix thoroughly.

Line 5 x 10 loaf pan with wax paper. Put cake mixture in pan; then place in refrigerator for two or three days before using. When served turn out and slice, topping with whipped cream.

Mrs. Mary Timberlake
Youngsville Club

Easy 1,2,3,4 Cake
(Chocolate Icing)

1/2 C. butter
1 C. milk
2 C. sugar

3 C. flour (self-
rising preferred)
4 eggs

1 t. vanilla

Cream butter and sugar. Add eggs, and vanilla and beat well. Add flour, alternately with milk. Bake in layer cake tins at 300 degrees F. for about 15 minutes, cool, put together and frost with chocolate fudge frosting. (See page 31)

Mrs. T. F. Fuller
Mapleville Club

Upside-Down Pineapple Cake

Melt 4 T. butter in 9" square cake pan. Add 2/3 cup brown sugar. Arrange over this 9 slices of pineapple with red cherry in center of slices. Cover with following batter:

4 egg yolks	1-1/2 C. cake flour
1-1/2 C. sugar	1/4 t. salt
1/2 C. pineapple juice	1 t. baking powder
4 stiffly beaten egg whites	

Beat egg yolks until very thick, add sugar, gradually, and continue beating. Add juice, mix well and add flour sifted with salt and baking powder. Mix until smooth. Fold in egg whites. Bake in slow oven (325 degrees F.) for about 1 hour.

Mrs. George Fuller
Gold Sand Club

Hot Water Sponge Cake

Same batter as for Upside-Down Pineapple Cake except use 1/2 cup boiling water instead of juice and add 1 teaspoon lemon or vanilla extract. Bake in ungreased tube pan in slow oven (325 degrees F.) for 1 hour. Invert pan to cool.

Mrs. George Fuller
Gold Sand Club

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Cream Cake Recipe

Beat 3 eggs very lightly. Add very gradually 1-1/2 C. sugar. Continue beating until sugar is well blended with egg. Whip 1-1/2 C. heavy cream. Fold in egg and sugar mixture and 1-1/2 t. vanilla. Sift together 3 times 2-1/2 C. flour, 3 t. baking powder and 1/2 t. salt. Sift small amount of flour over cream mixture and fold in until all of flour has been used. Pour in 9-inch layer cake pans, lined with wax paper and greased. Bake 20 to 25 minutes in oven (375 degrees F.)

Mrs. J. S. Dark
Gold Sand Club

Pound Cake

1 lb. butter	1/4 t. lemon flavor
1 lb. sugar	1/4 t. vanilla
1 doz. eggs	4 or 5 drops almond
1 lb. cake flour	flavoring

Few Grains Salt

Before mixing cake, prepare large tube cake pan. Cut brown paper to fit bottom and sides of pan, grease pan and paper well and press paper into pan.

Cream butter and sugar together thoroughly by hand and add flavorings and salt. Add well beaten egg yolks. Fold in flour without beating batter and then fold in stiffly beaten egg whites. Bake 1-1/2 hours at 300 degrees F. Allow to cool in pan. Keep in air-tight cake box to mellow two or three days before serving.

Mrs. Horace Pippin
Bunn Club

Devil's Food Cake

1/4 C. shortening	1 t. vanilla
1 C. sugar	1-1/2 C. flour
1 egg	1/4 t. salt
2 squares chocolate melted	1 t. soda
1 C. buttermilk	

Cream shortening and sugar thoroughly. Add egg, chocolate, vanilla and beat until fluffy. Add flour sifted with salt and soda, alternately with milk. Beat until smooth.

Evelyn Nicholson
Mitchiners Club 35

One-Two-Three-Four Cake

1 C. butter	2 C. sugar
1 C. milk	3 C. flour
1 t. flavoring	3 t. baking powder
$\frac{1}{2}$ t. salt	4 eggs

Cream butter and sugar together. Then add eggs beaten well. To this add the flour sifted with baking powder, alternately with the milk. Bake in moderate oven in layers or in a loaf at 350° F.

Mrs. B. F. Pierce
Pilot Club

Prune and Apricot Upside-Down Cake

$\frac{1}{2}$ C. butter	$\frac{2}{3}$ C. sugar
$\frac{1}{2}$ C. brown sugar	1 egg beaten
$\frac{1}{2}$ t. lemon rind	1 C. milk
Stewed apricots (halves)	$2\frac{1}{2}$ C. flour
Stewed prune halves	4 t. baking powder
5 T. shortening	$\frac{1}{2}$ t. salt

Blend the butter and brown sugar. Add lemon rind. Spread in bottom of cake pan, 8 inches square and 2 inches deep. Alternate apricots and prunes to cover sugar mixture. Cream shortening, add sugar, then egg. Beat well. Pour batter over the fruit. Bake in moderate oven.

Mrs. E. A. Kemp
Mitchiner Club

Sponge Cake - Jelly Roll

4 eggs	1 C. flour
1 C. sugar	vanilla

Beat eggs and sugar until frothy, add flour and vanilla and bake at 375° F. Cook in biscuit pan, when done put jelly on and roll in a cloth.

Mrs. E. A. Kemp
Mitchiner Club

Very Best Fruit Cake

1 lb. figs	1 C. shortening
1 lb. seedless raisins	1/2 C. sugar
1/4 lb. lemon peel	1/2 C. molasses
1/2 lb. candied cherries	5 well beaten eggs
1/4 lb. orange peel	1-1/2 C. flour
1/2 lb. pecan meats	1 t. salt
1 lb. dates	1 t. baking powder
1/2 lb. candied pineapple	1 t. all-spice
1/4 lb. citron	1/2 t. nutmeg
1 lb. seeded raisins	1/2 t. cloves
1/4 C. flour	6 T. orange or grape juice

Shred or chop fruits and nuts. Dredge in 1/4 C. flour. Cream shortening with sugar, add molasses. Add eggs and beat until smooth. Add 1-1/2 C. flour, sifted with dry ingredients, alternately with fruit juices and beat thoroughly. Pour batter over flour-ed fruits and mix well. Line greased baking pans with waxed paper, allowing 1/2 inch to extend above all sides of pan. Pour batter into pan and do not flatten. Cover with several thicknesses of heavy wax paper, tied on securely and steam in large kettle on rack for about 2-1/2 hours. Remove top paper and cook in slow oven about thirty minutes. Makes between 5 and 6 lbs. of cake.

Mrs. George Fuller
Gold Sand Club

Apple Sauce Cake

2 C. stewed apples(dried or green)	1 C. nuts
2 t. soda sifted in apples	3 eggs
2 C. sugar	1 lb. plain flour
2 C. raisins	1/2 t. each - cloves,
1/2 lb. butter	spices, and nutmeg.

Cook in layers or in loaf in moderate oven.

Mrs. C. C. Holmes
Popes Club

Chocolate Devil's Food Cake

$\frac{1}{2}$ C. butter	$\frac{1}{4}$ t. cloves
1 $\frac{3}{4}$ C. sugar	$\frac{1}{2}$ t. cinnamon
3 egg yolks	$\frac{1}{4}$ t. allspice
2 oz. chocolate squares	$\frac{1}{2}$ C. milk
2 C. sifted cake flour	3 egg whites
2 t. baking powder	

Cream butter and 1 C. sugar until light. Beat egg yolks and $\frac{3}{4}$ C. sugar. Combine two mixtures. Melt chocolate over hot water, cool and add. Sift flour with baking powder and spices three times. Add sifted ingredients to batter alternately with milk, to which flavoring has been added. Beat batter after each addition until blended. Lastly fold in egg whites beaten until stiff but not dry. Bake cake in two greased 9 inch layer pans in moderate oven for about $\frac{1}{4}$ to $\frac{1}{2}$ hour or until cake leaves sides of pan. Ice with chocolate or white icing.

Mrs. O. T. Woodlief
Mitchiner Club

Devil's Food Cake

$\frac{1}{4}$ C. shortening	1 t. vanilla
1 C. sugar	$1\frac{1}{2}$ C. cake flour
1 egg	$\frac{1}{4}$ t. salt
2 squares chocolate or	1 t. soda
6 T. cocoa	1 C. buttermilk (or sour milk)

Cream shortening and sugar. Add egg, chocolate and vanilla and beat until fluffy. Add flour sifted with salt and soda alternately with milk, beating after each addition until smooth. Bake in a greased 8 x 8 x 2 inch pan in a moderate oven (325°) 1 hour, or bake in two eight-inch layer pans for thirty minutes at 350° F. Spread with boiled frosting.

Mrs. L. L. Wilder
Mitchiner Club

Apple Sauce Cake

1-3/4 C. sifted flour	1 C. chopped raisins
1/2 t. soda added to apples	1 C. chopped nutmeats
1/4 t. salt	1/2 C. candied cherries
1 t. cinnamon	1 C. strained hot thick apple sauce
1/2 t. cloves	
1/2 C. butter or other shortening	
1 C. sugar	1 egg, well beaten

Sift flour once, measure, add soda, salt, cinnamon and cloves, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, raisins, and nut meats, and beat well. Add flour alternately with apple sauce, a small amount at a time, beating after each addition until smooth. Bake in greased loaf pan 8 x 4 x 3 inches in moderate oven (350 F.) for 1 hour, or until done. Serve plain or spread Log Cabin Frosting on top and sides of cake.

Mrs. Allen Tharrington
Mapleville Club

Apple Sauce Cake

2 C. sugar	1 T. soda (in apples)
3 eggs	2 C. raisins
1 scant C. butter	1 C. nuts
2 C. stewed dried apples	1 t. each of cinnamon, cloves and allspice
1 lb. or 4 C. flour	

Cream shortening. Add sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add flour alternately with apples, raisins, nuts, and spices. Turn into two round 9-inch layer pans - 1-1/2 inches deep, which have been greased and little flour sprinkled on. Bake in moderate oven until done.

Filling: 2 C. sugar, 15 T. water, (cooked together until it threads). Pour over well beaten whites of 2 eggs. Sprinkle coconut on cake or cook it with sugar as desired.

Mrs. Robert Perry
Mapleville Club

Devil's Food Cake

6 eggs	2 C. sugar
1 C. butter	2 squares chocolate
1 C. sweet milk	$1\frac{1}{2}$ C. brown sugar
2 t. soda	$3\frac{1}{2}$ C. flour

Beat eggs separately. Save 3 egg whites for filling. Cream sugar and butter. Combine egg yolks and sugar-butter mixture. Melt chocolate in milk to which soda has been added. Add brown sugar in top of double boiler and cook for about 3 minutes and cool. To the cake mixture add $3\frac{1}{2}$ C. flour, well sifted, alternately with the chocolate mixture. Fold in whites of 3 eggs beaten stiffly. Bake in 9 inch layers at 350° F.

Filling

1 t. vanilla	1 T. vinegar
2 C. brown sugar	Water to moisten sugar
1 C. white sugar	3 egg whites

Boil sugar syrup to 230° or the soft ball stage and pour over stiffly beaten egg whites. Beat until smooth and fluffy and of the consistency to spread. Add vanilla and put between and on top and sides of cake.

Mrs. W. H. Hight
Youngsville Club

French Cake

1 C. butter	5 eggs
$2\frac{1}{2}$ C. sugar	1 t. cream tartar
1 C. sweet milk	$\frac{1}{2}$ t. soda
4 C. flour	

Cream butter and sugar well. Add well beaten eggs. Beat vigorously. Sift together flour, cream tartar, and soda and add alternately with the milk to butter mixture. Bake in oven 325° for about 1 hr. or until done.

Mrs. W. W. McClure
Cedar Rock Club

White Fruit Cake

(Makes 2 four-pound cakes)

3/4 lb. butter	1 lb. crystalized
1 lb. sugar	cherries
1 lb. flour (sifted 3 times)	1 lb. citron
10 eggs beaten separately	2 lbs. almond or pecans
1 lb. crystalized pineapple	2 grated cocoanuts
1 t. vanilla	

Cream butter and sugar. Add yolks of eggs. Fold in, alternately, the sifted flour and the well beaten egg whites, flavoring and other ingredients which have been cut in small pieces. Line bottom of loaf pan with two layers of waxed paper. Preheat oven to 325 degrees F. Bake at this temperature for about 10 minutes or until cake rises. Then turn oven to 225 degrees F. and bake until batter will not stick to a straw when tested. Batter baked in two cakes bake each about three hours. If desired, a cup of brandy or whiskey may be poured over hot cake.

Mrs. Walter E. Fuller
Gold Sand Club

Applesauce Cake

1/2 C. shortening	1 C. raisins
1-1/2 C. thick applesauce	1 t. soda
2 t. baking powder	1 C. sugar
1 C. pecans, chopped	1 t. cinnamon
1 t. allspice	1/2 t. cloves
2 C. pastry flour	

Mix applesauce to melted shortening. Add nuts and raisins. Sift dry ingredients together. Add to first mixture and mix thoroughly. Turn into 2 loaf pans and bake at 325 degrees F. for one to one and one-half hours, depending on size of pan.

Mrs. R. L. Seymour
Bunn Club

Easy Spice Nut Cake

2 $\frac{1}{2}$ C. cake flour	1 C. granulated sugar
1 t. salt	$\frac{3}{4}$ C. brown sugar
1 t. baking powder	$\frac{3}{4}$ C. shortening
$\frac{3}{4}$ t. soda	1 C. sour milk
1 t. cinnamon	3 eggs
$\frac{1}{2}$ t. nutmeg	$\frac{1}{2}$ C. chopped Calif. walnuts

Sift dry ingredients together in mixing bowl. Add sugar, shortening and $\frac{2}{3}$ C. of sour milk. Beat 2 minutes, add remaining $\frac{1}{3}$ C. milk and unbeaten eggs. Beat 2 minutes. Stir in nuts. Bake in greased 9 x 13 inch cake pan in moderate oven at 350° for 45 minutes. Frost with Creole Frosting. Combine 1 C. heavy cream whipped, $\frac{1}{4}$ C. light molasses, dash of cinnamon - fold lightly $\frac{1}{2}$ C. sifted confectioners sugar. Blend well. Use at once.

Mrs. J. R. Weathersbee
Bunn Club

Feather Sponge Cake

6 egg yolks	$\frac{1}{4}$ t. almond flavor
$\frac{1}{2}$ C. cold water	$\frac{1}{2}$ C. cake flour
$\frac{1}{2}$ C. sugar	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ t. vanilla	6 egg whites
$\frac{1}{2}$ t. orange or lemon flavoring	$\frac{3}{4}$ t. cream tartar

Beat egg yolks until thick and lemon colored. Add water and continue beating until thick. Gradually add sugar, then flavoring. Fold in flour, sifted with salt, a little at a time. Beat egg whites until foamy, add cream of tartar and beat until they form glossy peaks. Fold into egg yolk mixture. Bake in ungreased tube pan in slow oven, 325° for one hour. Invert to cool.

Mrs. Horace Pippin
Bunn Club

Fudge Cake

1/2 C. shortening	2 C. sifted flour
1 C. sugar	1/4 t. salt
1 egg, well beaten	2 t. baking powder
2 squares chocolate (unsweetened)	
3/4 C. milk	1 t. vanilla flavoring

Cream shortening until very light, adding sugar gradually. Add egg and melted chocolate. When mixture is smooth, add sifted dry ingredients with milk and vanilla flavoring, beating until smooth after each addition. Bake in greased shallow pan in moderate oven (350 degrees F.) for 40 to 45 minutes.

Mrs. W.B. Wheless
Justice Club

White Cake

1-1/2 C. sugar	2-1/2 t. baking powder
1/2 C. butter	1 C. milk
2-1/4 C. flour	4 egg whites
1/8 t. salt	

Cream butter and sugar. Sift flour and baking powder. Add flour and milk alternately. Last fold in beaten egg whites. Bake in oven at 350 degrees F.

Mrs. H. F. Fuller
Popes Club

Standard Cake

1/2 C. shortening	2/3 C. milk
1-1/2 C. sugar	2-1/3 C. cake flour
3 eggs unbeaten	3 t. baking powder
1-1/2 t. vanilla	1 t. salt

Sift flour, add sugar, baking powder, and salt. Sift twice more. Pour in mixing bowl, add shortening, milk and vanilla. Beat 2 minutes. Add 3 eggs. Beat 2 more minutes. Makes 3 eight-inch layers. Use chocolate, cocoanut, or pineapple filling.

Mrs. R. I. Mitchell
Bum Club

Spiced Crumb Cake

2 C. cake flour	1/4 t. allspice
1 t. baking soda	1/4 t. salt
1 C. sugar	1/2 C. shortening
1 1/2 t. cinnamon	1 egg
1 t. cloves	2 T. molasses
1 C. sour milk (or buttermilk)	
<u>Topping:</u> 2 T. butter melted	
1 T. flour	
4 T. sugar	
1/2 t. cinnamon	

Sift, then measure the flour. Sift three times with baking soda, sugar, salt and spices. Cut in the shortening as in making pie crust until a fine crumb mixture is obtained. To the crumb mix add molasses and well-beaten egg, blend well. Add sour milk or buttermilk and beat until smooth. Turn into well greased loaf tin. For a crumb top, mix the flour, sugar and cinnamon. Brush melted butter evenly over top of the batter and sprinkle evenly with the sugar mixture. Bake at 350° to 375° F. Time: 45 to 50 minutes.

Mrs. J. Forrest House
Sandy Creek Club

My Favorite Cake

1/2 C. butter (or margarine)	2 1/2 t. baking powder
1/2 t. salt	2 C. sifted all-purpose flour
1 t. vanilla	3/4 C. sweet milk
1 C. sugar (scant)	
2 eggs, unbeaten	

Cream butter, add sugar gradually, beating after each addition until smooth. Beat in eggs one at a time. Add flour which has been sifted with salt and baking powder, alternately with milk. Add vanilla with last milk. Beat until smooth. Bake in two 3-inch layer cake pans 375° F. from 20 to 25 minutes.

Mrs. T. H. Edwards
Mitchiners Club

Golden Pound Cake

1 C. shortening (all or part butter)	1/2 t. almond extract
1 2/3 C. sugar	2 C. cake flour
5 eggs	1/2 t. baking powder
1 1/2 T. lemon juice	1/2 t. salt

Thoroughly cream shortening and sugar; add eggs one at a time, beating for one moment after each addition. Add lemon juice and almond, beat well, Add sifted dry ingredients. Bake in waxed paper-lined 5 x 10 inch loaf pan in moderately slow oven (325° F.) 75 minutes. A tube pan may be used.

Mrs. K. B. White
Bunn Club

"Mix Easy" Two-egg Cake

2 1/4 C. sifted flour (Swans Down)	1/2 C. shortening
1 1/2 t. baking powder	1 C. milk
1 t. salt	1 t. vanilla
1 1/2 C. sugar	2 eggs unbeaten

Method with Mixer: Have shortening at room temperature. Line bottoms of pans with waxed paper and grease. Use two 9-inch layer pans or 13 x 9 x 2 inch pan. Start oven for moderate (375°). Sift flour once before measuring. Sift 2 1/4 C. flour, baking powder, salt, sugar, vanilla. Have ready unbeaten eggs. Put in mixer. Start shortening at low speed. Beat until soft. Sift in dry ingredients. Add 3/4 C. of the milk. Beat 2 minutes. Add eggs and remaining milk and beat 1 minute longer. Scrape bowl frequently. Turn batter into pans. Bake in moderate oven (375°) about 25 minutes for layers or 35 for sheet cake. With butter, margarine or lard, use 1 C. milk minus 2 T.; with vegetable shortening, use 1 C. milk.

Mrs. Mack Mullen
Bunn Club

Spanish Chocolate Cake

1/2 C. fat	1 t. vanilla
1 1/2 C. sugar	2 sq. chocolate
4 eggs	5 T. boiling water
1/2 C. water	1 3/4 C. flour
4 t. baking powder	

Melt the chocolate and add the boiling water. Cream the fat, add sugar, and cream all thoroughly. Add yolks beaten thick, and beat hard. Then add the water, melted chocolate and gradually the flour. Beat vigorously. Fold in the stiffly beaten whites of eggs, vanilla and baking powder. Mix quickly and bake in two layers in a moderate oven, 350° to 400° F. Frost with chocolate or caramel filling.

Mrs. Clinton Daniels
Cedar Rock Club

Cocoa-Orange Cup Cakes

1/2 C. shortening	2 eggs beaten
1 C. sugar	1 2/3 C. cake flour
1 T. orange rind grated	(sifted)
1/3 C. cocoa	2 t. baking powder
1 t. vanilla	1/2 t. salt
	3/4 C. milk

Cream shortening, sugar, orange rind, cocoa and vanilla. Add eggs and beat until fluffy. Mix and sift flour, baking powder, and salt. Add to egg mixture with milk. Beat well. Pour into greased cup cake pans. Bake in moderately hot oven (375°) for twenty to twenty-five minutes. Yield: 18 cup cakes.

Mrs. W. S. Gupton
Sandy Creek Club

Starlight Cake

Made by a quick new method. Be sure that all ingredients are at room temperature.

2 C. & 2 T. sifted flour	1/2 C. shortening
3-1/4 t. baking powder	1 C. milk
1 t. salt	1 t. flavoring
1-1/2 C. sugar	2 eggs (add very last)

Sift dry ingredients together. Add other ingredients and beat vigorously with spoon (up and over motion) or mix with electric mixer on slow speed for 2 minutes. Add 2 eggs unbeaten, continue beating 2 more minutes. Pour into prepared pans. Bake 30-35 minutes in moderate oven (350 degrees F.). Ice with favorite icing.

Two 8-inch pans may be used, or if thinner layers are desired, 9-inch pans are better.

Mrs. K. B. White
Bunn Club

"Upside-Down Cake"

1 C. brown sugar	1 C. sugar
1/4 C. butter	2 eggs
1 can pineapple	1/2 C. milk
1/2 C. butter	1 t. vanilla flavoring
1-1/2 C. self-rising flour	

Cream sugar and butter, add eggs, milk, flour and flavoring. Beat thoroughly.

Filling: Place iron frying pan on stove with butter and sugar in it. Place pineapple all around in pan, pour in your cake batter on filling, bake in stove. Serve with whipped cream.

Mrs. H. R. Parrish
Youngsville, Club

Daisy Angel Cake

1 C. cake flour	1-1/2 t. cream of
1-1/2 C. sifted confectioner's sugar	tartar.
1-1/2 C. egg whites	1 C. gran. sugar
1/4 t. salt	1 t. vanilla

Sift flour with confectioner's sugar three times. Beat eggs (whites) until frothy. Add salt and cream of tartar. Beat until stiff and glossy but not dry. Add granulated sugar, one teaspoon at the time, folding in thoroughly. Add vanilla with last addition of sugar. Sift flour mixture over the top, a little at the time. Fold in lightly. Bake in 10-inch ungreased angel cake pan in moderate oven (325 degrees) for 65 minutes. Invert pan to cool. Frost with whipped cream.

Mrs. Jack Goswick
Bunn Club

Ice Box Cake

1 box graham crackers	1 box raisins
1 jar marshmallow whip	1 pt. cherries
1 pt. English Walnuts	

Mix ingredients well and form round mold. Put in ice box until cold enough to slice.

Mrs. Roy Edwards





CANDIES

A little taffy now and then
Is relished by the best of men.

Chocolate Fudge Candy

2 C. granulated sugar	2 T. butter
2 squares of chocolate	1 t. vanilla
3/4 C. sweet milk	1 C. nut meats
1/2 t. salt	

Combine salt, sugar, chocolate and milk in saucepan. Cook over low heat until sugar is dissolved. Cook gently to 238 degrees F. or until a little of the mixture forms a soft ball in cold water. Add vanilla and beat with a spoon or mixer until almost stiff. Then pour in greased pan. Cut in squares.

Mrs. Walter E. Fuller
Gold Sand Club

Pralines

Boil 2-1/2 cups sugar and 1 cup milk one minute. Add 1/2 cup sugar which has been melted and browned in an iron frying pan. Cook until a soft ball forms in cold water. Add one cup of nuts, beat and drop by spoonfuls on marble slab or waxed paper.

Mrs. L. F. Perry
Pearce Club

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Seafoam Candy

2-1/2 C. sugar	1/4 t. salt
1/2 C. syrup	2 egg whites
1/2 C. water	1 t. vanilla
1/2 C. nut meats (pecan, black walnut, etc.)	

Mix together sugar, water, syrup. Cook until syrup forms hard ball in cup of cold water. Pour syrup over well beaten egg whites very slowly (gradually faster), beating vigorously. Add salt, vanilla, nut meats, and continue beating until mixture gets to a consistency to make out in the desired size with a spoon. Makes about 35 pieces.

Mrs. Lewis Neal
Centerville Club

Mints

2 C. sugar	1/8 lb. butter
2/3 C. boiling water	3 or 4 drops of peppermint oil & coloring

Boil sugar, water, and butter rapidly until brittle when dropped in cold water. Then pour on buttered marble slab, add peppermint oil and a few drops of coloring. Pull until ready to cut. The longer you can pull it the creamier it is. Pull out the size you desire your mints and cut. Put in air-tight jar or can.

Mrs. George Flow
Justice Club

Carmalized Candy

2 C. sugar	1 C. sweet milk
2 T. butter	

Mix ingredients and let come to a boil. Carmalize 1/2 cup sugar. Add boiling mixture to carmalized sugar and let boil until forms soft ball in cold water. Beat until creamy and pour in buttered dish.

Mrs. Robert Perry
Mapleville Club 51

Seafoam Candy

2 C. granulated sugar	1/2 C. Karo syrup
1/2 C. water	2 egg whites
1/2 t. vinegar	

Combine water, sugar, and syrup in sauce pan. Place over hot burner, stirring until sugar dissolves. Cook rapidly until a little will form a hard ball when dropped in cold water. Add vinegar and pour slowly over stiffly beaten egg whites beating egg whites continually until it can be dropped from a spoon on waxed paper. (Cooks best in fair weather)

Mrs. L. A. Debnem
Bunn Club

Peanoche Candy

2 C. brown sugar	1 C. milk
2 T. butter	1 t. vanilla
1/2 C. nut meats	1 C. cocoanut

Boil sugar and milk to soft ball stage. Remove from fire and add butter, vanilla, nuts and cocoanut. Beat. Pour into buttered dish and cut.

Mrs. George Fuller
Gold Sand Club

Peanut Butter Candy

1/2 C. sugar	1/2 C. peanut butter
1 C. brown sugar	1/2 C. cocoanut
1 C. milk	1/2 t. vanilla

Boil sugar and milk until it forms soft ball when tested in cold water. Take off stove and add peanut butter and cocoanut and vanilla. Stir, pour into greased pan and cut.

Mrs. George Fuller
Gold Sand Club

Divinity Fudge

4 C. sugar	Pinch salt
1 C. syrup	4 egg whites
1 T. vinegar	1/2 lb. mts
1 C. water	1 T. vanilla

Boil sugar, syrup, vinegar, water and salt, without stirring, until it forms a hard ball in cold water. Pour into stiffly beaten egg whites, add mts and vanilla. Beat until it holds shape when dropped from spoon on waxed paper.

Mrs. George Fuller
Gold Sand Club

Cocoa Fudge

2/3 C. cocoa	3 C. sugar
1/8 t. salt	1-1/2 C. milk
1 t. vanilla	

Combine cocoa with sugar and salt. Add milk. Bring to boil, stirring frequently. Cook until a small amount of mixture forms a soft ball when dropped in cold water. Remove from heat. Drop in butter. Cool to lukewarm; add vanilla, and beat until mixture thickens. Pour into buttered pan and cut in squares.

Mrs. Lenzy Gupton
Cedar Rock Club

Mints

1 lb. powdered sugar	4 T. melted butter
3 T. boiling water	6 drops oil of peppermint

Sift sugar and add water, butter, and peppermint, (color if desired). After well mixing, roll in small rolls, and cut in small pieces.

Mrs. John Neal
Centerville Club

Mints

1/2 C. water
1/2 stick butter (10 drops oil of peppermint)

Place water and butter on stove, Allow butter to melt. Add sugar gradually. Cover and allow to boil up so that all crystals are dissolved. (They will not pull if there is one crystal.) It may be well to wipe down sides of pan to be sure.

Let cook until they reach 260 degrees, or until they will form a cup on the end of spoon when put in water.

Put on buttered marble slab, add mint. Pull just as you do taffy, stretch and cut with scissors. The more you pull these the better they are.

Place in tight container.

Mrs. Joseph T. Inscoe
Cedar Rock Club

* * * * *

Cocoanut Cream Candy

1-1/2 C. sugar
1/2 C. milk
2 T. butter
1/3 C. cocoanut
1/2 t. vanilla

Place butter in saucepan, when melted add sugar and milk and stir until sugar is dissolved. Boil 12 minutes. Remove from stove, add cocoanut and vanilla and beat until creamy. Pour in buttered pan and cut.

Mrs. George Fuller
Gold Sand Club

* * * * *

COOKIES



Where did all those cookies go???
I don't know. I don't know;
Mama put them on a shelf'
'Fraid I'll bust my little self.

Sandys

Cream 1 lb. margarine and 1 C. sugar. Add 4 t. vanilla, 2 T. water, 4 C. flour (not sifted) and 1 C. chopped pecans. Makes stiff dough. Bake at 350 degrees F. for 20 minutes on ungreased cookie sheet.

Mrs. Essa D. Shaw
Home Demonstration Agt.
Franklin County

Fruity Cookie

Cream $\frac{1}{2}$ C. shortening, $\frac{1}{2}$ C. syrup, 1 C. brown sugar and 1 well beaten egg. Add $\frac{1}{2}$ C. sour milk or cream, 2 C. sifted flour with 1 t. soda, 1 t. cinnamon, $\frac{1}{4}$ t. salt, cloves and nutmeg, $\frac{1}{2}$ C. chopped raisins, or dates, 1 C. nut meats and 3 T. cocoanut. Spread thin on greased sheet 11" x 17". Bake about 20 minutes at 350 degrees. Ice and cut in squares when cool.

Mrs. Essa D. Shaw
Home Demonstration Agt.
Franklin County

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Orange Sugar Cookies

1 C. (1/2 lb.) butter	2 T. orange juice
1 C. sugar	1 t. grated rind
2 eggs	1-1/4 t. baking powder
2-1/2 C. flour	

Cream butter and sugar thoroughly. Beat eggs and add to creamed mixture. Beat well. Add orange juice and grated rind to 1/2 cup sifted flour. Add the baking powder and sift into other ingredients. Beat until light. Add enough flour to roll (about 2 cups). Place in refrigerator. Cut. Bake about 10 minutes.

Mrs. Essa D. Shaw
Home Demonstration Agt.
Franklin County

Sugar Cookies

2/3 C. butter or other shortening
1-1/2 C. sugar
2 eggs, unbeaten
2 t. vanilla flavoring
3-2/3 C. sifted pastry flour
2-1/2 t. baking powder
4 t. milk

Cream the butter thoroughly, slowly add sugar and beat well. Add eggs, one at a time, and beat. Add flavoring. Sift dry ingredients and add alternately with the milk. Chill the dough over-night. Roll 1/8 inches thick. Use lightly floured cutter. Bake on greased baking sheet in hot oven (400 degrees F.) about 10 minutes.

Mrs. B. K. Gay
Pearce Club

Ice Box Cookies

1 C. butter	1 C. nuts(add last)
2 C. brown sugar	1 t. soda
2 eggs well beaten	1/2 t. salt
3-1/2 C. flour	Sifted white flour

Cream butter, add sugar. Add well beaten eggs. Then stir in flour. Roll in buttered paper. Let stand in ice box overnight. Slice very thin. Cook in slightly greased pan in moderately hot oven. Let cool before taking up cookies.

Mrs. J. G. Wiggs
Bunn Club

Peanut Butter Cookies

1/2 C. butter	1 egg
1/2 C. peanut butter	1-1/3 C. flour
1/2 C. white sugar	3/4 t. soda
1/2 C. brown sugar	1/2 t. baking powder
1/4 t. salt	

Mix butter and peanut butter. Add egg well beaten with dry ingredients sifted together. Put in ice box to chill. Take mixture size of walnut. Place on baking sheet and press out with tines of fork. Bake 10 to 12 minutes at 375 degrees F.

Butter Nut Balls

1 C. butter	1/2 t. salt
1/4 C. honey	2 t. vanilla
2 C. sifted flour	2 C. nuts(anykind)

Cream butter, add honey, flour, salt, and vanilla. Mix well. Add nuts. Form into very small balls on a greased baking sheet. Bake in a moderate oven (350 degrees F.) 15 minutes. Roll in powdered sugar while hot. Cool and roll again in powdered sugar. Makes four dozen.

Mrs. J. R. White
Bunn Club

Nut Fingers

5 oz. butter (6-1/2 T.)

5 t. sugar

Cream well and add 2 C. plain flour, 1 C. nuts (chopped), 1 t. vanilla, and 2 drops almond extract. Cream all well and if necessary add 1 t. water. Pinch off little pieces and roll about size of little finger. Cook in slow oven 20 minutes and while hot roll in pulverized sugar.

Mrs. Eloise Pippin
Bunn Club

Refrigerator Nut Cookies

1 C. nuts, finely chopped
1/2 C. butter or other fat
1 C. white or brown sugar
1 egg, beaten

1 t. vanilla
2 C. sifted flour
2 t. baking powder
1/2 t. salt

Cream the fat and sugar and add the beaten egg and the vanilla. Sift the dry ingredients together twice. Add the nuts, and combine with first mixture. Stir until well blended. Form into a roll of desired size. Roll in wax paper and chill thoroughly. When thoroughly chilled and firm cut crosswise in thin slices with a sharp knife or cut with fancy cutters. Bake on cookie sheet. Allow the cookies to brown crisp on the baking sheet before trying to remove them. If desired, two squares of melted chocolate, cocoanut, or raisins may be used instead of nuts. Yield: 40 to 50 cookies.

Mrs. Richard B. Shearin
Centerville Club

Nut Chews

1 C. dates (chopped finely)
1 C. pecans (chopped finely)
1 C. sugar

1 C. flour
1/2 t. salt
2 eggs

Mix dates, nuts, flour and salt. Beat eggs and add sugar; combine mixtures and bake in well greased pan 45 min. (325 F.) Cook slightly and cut in squares.

Mrs. C. W. White
Bunn Club

Peanut Butter Hermits

1-1/4 C. Sweetened Condensed Milk	1/4 t. salt
1/2 C. peanut butter	1 c. crumbled Graham crackers

Mix Eagle Brand Sweetened Condensed Milk and peanut butter. Add salt and graham cracker crumbs. Blend well. Drop by teaspoonfuls on greased baking sheet, about 2 inches apart. Bake in moderately hot oven at 375 degrees F. for 12 minutes or until brown. Remove from pan at once. Makes about 30 (2-1/2") cookies.

Mrs. J.R. Weathers
Bunn Club

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Butterscotch Cookies

1/2 C. shortening	1/16 t. salt
2 C. brown sugar	1/2 t. vanilla
2 eggs	1 t. soda
3 C. pastry flour or 2-3/4 Cups bread flour	
1 t. cream of tartar	

Cream the shortening with sugar. Add the beaten eggs and vanilla. Sift flour with soda, cream of tartar and salt. Add to the first mixture. Form into rolls about two inches in diameter and wrap in waxed paper. Place in ice box until wanted. Slice and bake on greased baking sheet for 10 minutes at 375 degrees F.

Mrs. H. G. Jones
Mitchiners Club

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Peanut Orange Cookies

2 C. sifted flour	1-1/2 C. sugar
1 t. baking soda	2 eggs
1/2 t. salt	Grated rind of 2 oranges
1 C. fine shortening or butter	1 T. orange juice
1 C. peanut butter	

Sift flour, soda and salt together. Blend shortening and peanut butter together. Add the sugar and cream until blended. Add eggs, rind and juice and mix thoroughly. Add dry ingredients, stir in well. Drop by spoonfuls on greased cookie sheet. Bake 15 minutes in moderate oven.

Mrs. Lenzy Gupton
Cedar Rock Club

Old Fashioned Sugar Cookies

2-3/4 C. flour	1/2 C. butter
2-3/4 t. baking powder	1 C. sugar
1/2 t. salt	1 t. vanilla

2 eggs, well beaten

Sift flour before measuring. Add baking powder and salt. Sift again. Cream butter, add sugar slowly and cream with butter until light and fluffy. Add eggs and beat well, add vanilla and blend in with flour. Chill and roll 1/8 " thick on lightly floured board. Cut, sprinkle with sugar and cook on ungreased sheet.

Mrs. Spencer Dean
Cedar Rock Club

Black Walnut Cookies

3/4 C. shortening	2 C. brown sugar
2 eggs beaten	1 C. black walnuts
1 t. vanilla	3 C. pastry flour
1/2 t. salt	1/3 C. sweet milk
1/2 t. soda	

Cream shortening and sugar. Add sugar. Then nuts (chopped) and flavoring. Stir well; fold flour which has been sifted with salt and soda, alternately with milk. Beat vigorously. Drop by teaspoon on greased pan. Bake in hot oven until light brown. Makes 5 dozen cookies.

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Pearce Club

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C U S T A R D S

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Boiled Custard

1 qt. milk	3 eggs
2/3 C. sugar	1 T. flour

Put sugar in bowl and stir in flour. Add eggs and beat well. Scald milk and pour over well beaten eggs, sugar, and flour, stirring constantly. Cook over hot water until it thickens. Strain, and add vanilla - while cool.

Mrs. J. G. Wiggs
Bunn Club

Frozen Lemon Custard

3 egg yolks	3 egg whites (stiff)
5 T. lemon juice	1/2 pt. whipped cream
Grated rind of one lemon	3/4 C. sugar
2 small boxes vanilla wafers	

Mix egg yolks, lemon and sugar. Cook until thick and cool. Then stir in egg whites and whipped cream. Crush wafers, put 1/2 in bottom of ice cream pan, pour in custard, then sprinkle the other wafers on top of the custard. Place in refrigerator to freeze.

Mrs. Mary Timberlake
Youngsville Club

Lemon Chiffon Custard

3 eggs	1 scant C. sugar
1 lemon	Pinch of salt

Take yolks, sugar and lemon juice. Cook in double boiler until thick and creamy. Have whites beaten stiff. Add mixture into whites. Put in baked crust. Set in stove to brown.

Baked Custard

3 C. milk
1/4 t. salt
8 T. sugar

3 large eggs
1 t. vanilla
Nutmeg

Heat the milk over boiling water. Add salt and sugar to beaten eggs. Gradually add the milk to the egg mixture. Add the vanilla, and pour into custard cups. Sprinkle lightly with nutmeg. Place custard cups, in a rack if you have one, in a pan of hot water and bake in a moderate oven (350 degrees F.) 25-35 minutes or until the custards are set (when the point of a silver knife comes out clean). Serve either hot or cold in the custard cups. If desired top each custard with a spoonful of tart jelly just before serving.

Mrs. Essa D. Shaw
Home Dem. Agent

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Cocoanut Custard

4 slightly beaten eggs
6 T. sugar
1/8 t. salt

3 C. milk, scalded
1/2 t. vanilla
1/2 C. cocoanut
(shredded)

1/4 C. toasted shredded cocoanut

Combine eggs, sugar, and salt. Gradually add milk. Stir in vanilla and 1/2 C. cocoanut. Pour into custard cups. Sprinkle with toasted cocoanut. Bake in shallow pan, 1 inch hot water surrounding in moderately slow oven (325 degrees F.) for 45 minutes or until set. Serve with cream.

Mrs. Jack Goswick
Bunn Club

D R E S S I N G S

"A spendthrift with the oil,
A miser with the vinegar,
And a madman to mix it!"

Boiled Salad Dressing

2 eggs		1/3 C. sugar
1/3 C. vinegar	1 t. butter	1 T. mustard
	1 pinch of salt	

Beat egg yolks light. Add salt and sugar gradually. Heat vinegar in double boiler, add 1 t. butter. Add other mixture in hot vinegar. Stir and cook until real thick.

Mrs. J. R. White
Bunn Club

* * * * *

French Dressing

1/2 t. salt	2 T. vinegar
1/4 t. paprika	4 T. oil
1 small clove garlic	

Mix in order given and shake well just before serving. Serve on any kind of vegetable salad.

Mrs. Elizabeth Lucius
Ass't. Home Agent

* * * * *

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Cooked Salad Dressing

1-1/2 T. flour	2 egg yolks or 1 egg
1-1/2 T. sugar	1-1/2 T. butter
1 t. salt	3/4 C. milk
1 t. mustard <u>or</u>	1/4 C. vinegar
(Few grains mustard)	Few grains cayenne

Mix the flour, sugar, salt, mustard, and cayenne. Add the beaten egg, butter, and milk. Very slowly add the vinegar. Cook in the top part of a double boiler until mixture thickens. Keep stirring while cooking.

* * * * *

Russian Dressing

4 T. mayonnaise	1 t. celery(chopped)
2 T. relish	1 t. onion (chopped)
1 t. green pepper (chopped finely)	
4 T. chili sauce or catsup	

Mix in order given and serve with baked or fried fish, cold meats or on crisp lettuce hearts as a salad.

Mrs. Richard B. Shearin
Centerville Club

* * * * *

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DRINKS



Nothing is better on a hot day,
I think,
Than a tall glass of a refreshing
Drink.

Punch (Serves 25)

Boil 10 minutes: 1-1/2 C. water and 1-1/2 C. sugar
Cool and add : 1 qt. grape juice
2 qts. water
Juice of 6 lemons
Juice of 6 oranges
1 pt. tea
1 qt. ginger ale

Mrs. Walter Fuller
Gold Sand Club

Quick Chocolate Milk

1 C. sugar
2 T. cocoa
1 gal. sweet milk

Put sugar in glass jar, mix in cocoa, add milk, shake well and chill.

Mrs. Jarvis Perry
Pearce Club

Fruit Punch

4 C. hot water	Juice of 3 lemons
2 C. sugar	Juice of 4 oranges
1 small can chopped pineapple	1 bottle soda pop

Prepare a syrup of the water and sugar and boil 15 minutes. Cool, add fruit and soda pop. Add enough ice water to make 8-1/2 water glasses or 25 punch glasses.

Mrs. C. W. Southall
Mapleville Club

Cocoa Syrup

1 C. cocoa	1/2 C. corn syrup
1/2 C. sugar	1 C. water
1/8 t. salt	1/2 t. vanilla

Mix cocoa, sugar and salt in saucepan. Add corn syrup and water. Bring to a boil and cook 1 minute. Stir constantly. Cool and add vanilla. Keep in covered container in refrigerator. Use 2 T. syrup to 1 C. milk. Nice to pour over ice cream too!

Mrs. Elmer S. Mercer
Justice Club

Russian Tea

4 oranges or a pint can of juice

1 lemon

2 C. sugar

5 C. water

Rind of 2 oranges boiled in the water.

Tea to make 8 cups of water strong enough.

1/2 t. of cloves added to tea. Mix all together and serve hot.

Mrs. R. A. Bobbitt

Mitchiner Club

Fruit Punch

1 qt. tea infusion

juice of 4 lemons

juice of 4 oranges

1 can pineapple juice (large)

1 large orange soda

1 large ginger ale

1 lb. sugar dissolved in water

Serve ice cold. Enough for about 25 people.

Mrs. L. F. Perry

Pearce Club

Fruit Punch

2 C. water

2 C. sugar

1/3 C. lemon juice

1/2 C. maraschino cherries

1 pt. ginger ale

2/3 C. pineapple juice

2 C. crushed pineapple

Boil water and sugar 10 min. Cool and add fruit and fruit juice. Just before serving, add ginger ale and crushed ice.

Mrs. C. L. Perry

Pearce Club

Russian Tea

8 C. water
1 stick cinnamon
5 whole cloves

Boil together for 15 minutes, remove cinnamon and cloves. Add 1-1/2 C. sugar, 5 t. tea (heaping). Tie in thin bag and hold in water until tea is colored. Then add juice of 4 oranges and juice of 2 lemons. Serve hot.

Mrs. Walter Fuller
Gold Sand Club

Orange Flip (Good for Convalescents)

Beat well the juice of 1 orange, 1 egg yolk and 1 t. sugar. Add the stiffly beaten egg white and serve immediately.

Mrs. E. G. Nelms
Gold Sand Club

Lime Punch

2 qts. pineapple juice	2 qts. heavy syrup
3 pts. lemon juice	4 qts. ginger ale
1 gal. green lime ice	

Combine juices, syrup and ginger ale. Color punch green, if desired. Chill thoroughly. Add lime ice as punch is served. Serves 50.

Mrs. F. A. Read
Wood Club

Cocoa for Two

1/2 C. water

2-1/2 C. milk

4 t. cocoa

4 t. sugar

Combine sugar, cocoa, and boil in water 5 minutes. Add milk. Bring to boiling point. Remove from heat and beat with Dover egg beater to prevent crust.

Mrs. M. M. Person

Gold Sand Club

A Good Fruit Punch

4 qts. pineapple juice

Juice of 12 oranges

5 qts. ginger ale

Juice of 12 lemons

2 qts. plain soda water

Juice of 6 limes

3 C. sugar

1 pt. sliced strawberries

Juice lemons, oranges and limes and mix together with sugar. Chill thoroughly. Immediately before serving, add ginger ale, soda water and strawberries. Pour over a large piece of ice in a punch bowl. Thin slices of lime or lemon can be floated on top. Serves 50.

Mrs. F. A. Read

Wood Club

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Eggs Creole

1/4 C. chopped onion	2 C. water
1/4 C. chopped green pepper	1 C. uncooked rice
2 T. melted fat	Salt and pepper
2-1/2 C. tomatoes	6 eggs

Cook the onion and green pepper in the fat until onion is lightly browned. Pour in tomatoes and water; bring to boiling. Add the rice and cook slowly until rice is tender (25 to 30 minutes). Add more water if rice becomes dry. Season with salt and pepper. Drop in the eggs, cover, and simmer about 10 minutes or until eggs are firm. If preferred, instead of the poached eggs, quarter 4 to 6 hard-cooked eggs and serve on top of the creole rice.

Mrs. Essa D. Shaw
Home. Dem. Agent

Graduate's Delight

1 doz. crackers	1 C. grated cheese
1 C. milk	2 T. butter
4 eggs	Seasoning

Soak crackers in milk. Melt butter and cheese in pan. Add crackers and milk, salt and pepper. When hot, add well-beaten eggs. Serve on toast.

Mrs. M.M. Person
Gold Sand Club

Eggs A.La Surprise

(6 Servings)

Simmer 6 eggs 3-1/2 minutes. Peel under water and let stand in hot water until ready to use. Beat very stiffly 2 egg whites with a pinch of salt added. Butter squares of bread with hole (small) cut in the center. Place the cooked eggs upright-one on each piece of toast. Cover eggs with stiffly beaten egg whites. Put a strip of piemento around center of egg mound. Bake in oven 325 degrees F. until white is browned, 15-20 minutes. Serve with Hollandaise.

ICINGS

Um, Um GOOD!
Um, Um GOOD!
That's what our icings are -
Um, Um GOOD!



Icing for \$100.00 Waldorf Astoria Chocolate Cake

1/2 C. butter	1/2 C. nuts
1 egg, well beaten	2 squares chocolate
1 t. vanilla	1 t. lemon juice
1-1/2 C. powdered sugar	

Melt butter and add chocolate. Add egg, well beaten; then stir in sugar. Add vanilla, lemon juice and nuts. Beat until smooth.

Mrs. Essa D. Shaw
Home Dem. Agent

Chocolate Frosting

1/4 C. melted shortening	1/2 t. salt
2-1/4 C. powdered sugar	1 egg yolk
1/4 C. cocoa	1/4 C. water

Sift sugar, cocoa, and salt together. Add shortening, egg yolk, and water. Beat thoroughly and vigorously.

Mrs. C. W. Southall
Mapleville Club

Seven Minutes Frosting

This is safest of all white cooked frostings. Put 2 unbeaten egg whites, 1-1/2 cups sugar, 4 table-spoons water, 1-1/2 teaspoons light corn syrup in top of double boiler and beat with rotary egg beater until well mixed. Then place over boiling water and whip for about 7 minutes or until stands in peaks. Remove from fire and flavor with 1 teaspoon vanilla. Beat until stiff enough to spread.

Miss Cora Garner
Popes Club

Chocolate Icing

Put in sauce pan: 2 squares bitter chocolate
16 marshmallows
1/2 C. water
Pinch salt

Cook until well blended, add 1 t. butter and cool. Sift in enough Confectioner's sugar to make right consistency to spread (about 1 lb.)

Mrs. Joseph T. Inscoe
Cedar Rock Club

Caramel Frosting for Cake

1-1/2 C. brown sugar	1-1/2 C. sweet milk
1-1/2 C. granulated sugar	2 T. butter

Combine sugar and milk and bring to a boil, stirring constantly until a small amount of syrup forms a very soft ball in cold water. Add butter and remove from stove. Cool and beat until right to spread.

Pilot Club

Mocka Chocolate Filling

4 t. cocoa	1 t. vanilla
Butter-size of egg	1/2 C. warm coffee
1 lb. pulverized sugar	

Cream butter, then gradually add the sugar and cocoa, which have been sifted together, alternately with the warm coffee. Add vanilla and beat until smooth and creamy. Spread on cool cake layers. This is enough for two 8-inch layers. Nuts or chopped marachino cherries may be added to improve the flavor. It may take less coffee in warm weather so it should be added slowly so as not to have filling too soft to spread.

Mrs. T. H. Edwards
Mitchiners Club

Orange Filling

1-1/4 C. orange juice	3 T. cornstarch
1 egg yolk slightly beaten	2 T. butter
1/2 C. sugar	Dash of salt

Add 1/4 cup orange juice to beaten egg yolk. Add sugar and cornstarch and mix thoroughly. Heat remaining orange juice in top part of double boiler. Add to egg mixture and return to double boiler. Cook, stirring constantly until thickened. Cover and cook five minutes longer. Remove from heat, add butter and salt. Cool. Makes enough filling for cake roll 15 x 10 inches.

Mrs. W. B. Wheless
Justice Club

Gentlemen's Favorite Icing

2 large apples peeled and carried through a food chopper. One lemon, one cup sugar and one egg. Mix and cook about ten minutes or until thick and spread on anykind of layer cake.

Mrs. W. G. Scarborough
Youngsville Club

Brown Sugar Filling

2 C. brown sugar

5 T. sweet milk

1/4 lb. butter

Put in pan and let boil 2 minutes. Take off and add 1 t. baking powder and 1 t. vanilla. Beat until ready to spread on cake.

Mrs. D. T. Dickie

Epsom Club

Log Cabin Frosting

1/2 C. Log Cabin syrup

2 C. sifted

3 T. butter

Confectioner's sugar

1/8 t. salt

Cook syrup slowly for 3 minutes. Cool. Cream butter, add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with syrup until it is right to spread. Beat after each addition until smooth. Add salt. Makes enough frosting to cover top and sides of 8 x 4 x 3 inch loaf, or 2 dozen small cup cakes.

Mrs. Allen Tharrington

Mapleville Club

Caramel Icing

2 C. brown sugar

1 C. milk or cream

3 T. butter

1 t. vanilla

Boil sugar and liquid until syrup forms a soft ball when dropped into cold water. Add butter, remove icing from stove and cool. Add vanilla and beat until thick and creamy. If too heavy; thin icing with a little hot cream until right consistency to spread.

Mrs. W. V. Perry

Pilot Club

Caramel Frosting

1-1/2 C. brown sugar	1-1/2 C. milk
1-1/2 C. granulated sugar	2 T. butter

Combine sugars and milk and bring to a boil. Stir constantly. Then boil, without stirring until a small amount of mixture forms a very soft ball in cold water (232 degrees F.) Add butter, cool, and beat as for frosting (fudge).

Mrs. Alec Shearon
Bunn Club

Seven-Minute Frosting

2 egg whites	4 T. cold water
1-1/2 C. sugar	1 t. vanilla
1 T. white corn syrup	1/4 t. cream of tartar

Beat egg whites, and all ingredients except vanilla in top of double boiler. Place over boiling water. Beat briskly until mixture will stand in peaks. Remove from water, cool a few minutes, add vanilla, beat until cold. If too stiff add hot water by teaspoonful. Beat briskly.

Mrs. T. F. Fuller
Mapleville Club

Pineapple Cake Filling

1 C. sugar	3 beaten egg yolks
1 T. flour	1-1/2 T. lemon juice
3/4 C. crushed pineapple	1 T. butter

Blend sugar with flour and combine with pineapple. Add egg yolks, lemon juice and butter. Cook over low direct heat, stirring constantly until thick and smooth, about 20 minutes. Cool and spread between 2 cake layers.

Mrs. Bland Mitchell
Youngsville Club

Cocoanut Filling

1 C. sugar
1/2 C. butter
2 C. sweet milk

White of 1 egg
1 T. flour

Cook until thick. Stir while cooking. Add cocoanut while warm. Reserve enough cocoanut to put on top of cake after putting the filling on the top.

Mrs. J. H. Mullen
Bunn Club

Orange Filling

2 oranges (juice and rind grated)
4 T. flour
2 eggs

1 C. sugar
2 C. whipped cream

Beat eggs together. Add sugar and flour. Mix well. Add orange juice and rind. Cook over boiling water until thick. Whip cream thick. After mixture has cooled, fold in cream and spread on cake.

Mrs. Walter Fuller
Gold Sand Club

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Lime Sherbert

1 box lime jello
1 C. boiling water
1 C. sugar
1 qt. sweet milk
1-1/2 lemons and grated rind of 1 lemon

Dissolve jello in hot water. Add sugar and lemon juice and rind grated. Let this get cold. Then beat while adding milk. Put in tray to freeze.

Mrs. H. T. Edwards
Gold Sand Club

Vanilla Ice Cream

5 C. milk
2 C. sugar
2 T. flour
1 T. salt
2 t. vanilla
1 pt. light cream

5 eggs, slightly beaten

Scald milk in double boiler. Gradually add mixture of sugar, salt, and flour and cook 5 minutes, stirring constantly. Stir in small amount of beaten eggs. Then return to double boiler and cook 3 minutes. Chill. Add vanilla, whipped cream, and crushed fruit. Freeze in hand freezer until hard.

Mrs. Walter Fuller
Gold Sand Club

Fruit Ice Cream

Cook: 1 egg, 1/2 C. sugar, and 1 C. milk in double boiler until thick. Cool and add 1 C. crushed fruit. Whip one cup cold evaporated milk and fold fruit mixture into milk. Freeze in refrigerator, stirring several times. Does not get icy.

Mrs. George Fuller
Gold Sand Club

Iced Dessert - Lemon Whip

1 can evaporated milk
1 C. sugar

Juice of 2 lemons
12 vanilla wafers(crush)

Keep milk in refrigerator overnight. Remove from can, add sugar and whip with electric mixer or rotary egg beater. Add lemon juice, a small amount at the time, while whipping. Whip until mixture will hold shape. Line a refrigerator tray with part of crumbs. Pour in whipped mixture. Cover with remaining crumbs. Freeze for two hours in mechanical refrigerator. Do not stir. Slice in 8 portions and serve.

Margaret Gupton
Gold Sand Club

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MEATS



Jack Spratt ate no fat,
His wife ate no lean,
But if they'd used these
recipes,
They'd have licked the platter clean!

Meat Loaf

1-1/2 lb. ground beef	1 small onion
1/2 lb. ground pork	1/2 t. poultry season-
1 t. salt	ing
1/2 t. celery salt, or seed	1 C. finely rolled
2 eggs	cracker or dry bread
1 C. milk or water	crumbs

Place the meats, seasonings, crumbs, milk and eggs in a large bowl. Mix the ingredients thoroughly and shape into a loaf. Put into a loaf pan. Bake in a moderate oven (350 degrees F.) for 1 to 1-1/4 hours. Remove to a hot platter. If you make a larger loaf, increase the baking time from 20 to 25 minutes for each additional pound of meat.

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Salmon Croquettes

1 lb. can pink salmon	1/2 C. bread crumbs
1 egg	1 small onion
2 white potatoes, cooked and mashed well	

Roll in egg, beaten well, with one teaspoon water. Add salt, pepper and bread crumbs. Fry in deep fat until brown, approximately ten minutes. Serves six.

Mrs. R. E. Timberlake
Youngsville Club

Barbecued Pork Loin Roast

Wipe pork loin with damp cloth; rub lightly with salt, pepper, and flour. Place on rack in open roasting pan, fat side up. Roast slowly in moderate oven (350 degrees) allowing 35 to 40 minutes per pound.

After first hour of roasting, baste every 15 to 20 minutes with barbecue sauce.

For sauce, combine 4 T. minced onion, 1 C. catsup, 1/2 C. water, 3 T. vinegar, 2 T. Worcestershire sauce, 1 t. salt, 2 T. brown sugar, 1/2 t. pepper, dash of ground cloves. Bring to boil. Arrange roast on hot platter. Pour sauce from roaster pan into separate bowl and pass with meat.

Mrs. Harold Steen
Justice Club

Beef Loaf

3 lb. ground beef	1 T. salt
4 eggs	1 T. black pepper
1 pt. bread crumbs	Pinch of red pepper
1 pt. sweet milk	Butter, size of egg
A small onion	

Mix all these ingredients. Make into a loaf and fill pan half-full water. Bake.

Mrs. Robert Perry
Mapleville Club

Chicken

Cut into pieces a 3 or 4 lb. chicken. Melt butter in roaster using about 1/2 lb., or more, depending on the size and the amount of fat on chicken. Salt and dredge with flour, placing each piece separately. Cook in moderate oven until tender with top on roaster. Remove lid and brown, turning to brown each side. Add water to make gravy. Replace lid and cook a few minutes longer to allow gravy to thicken. This is very good with rice.

Mrs. B. K. Gay
Pearce Club

Pork Chops (With Vegetables)

1 T. fat
6 pork chops 1" thick
Salt and pepper

1/4 C. water
6 potatoes, small
6 carrots, whole
medium

Heat pressure cooker and add fat. Season pork chops and brown on both sides. Add 1/4 C. water. Place carrots and potatoes on top. Place cover on cooker and allow steam to flow from vent pipe. Put weight on vent pipe and cook 12 minutes.

Mrs. Tollie Smith
Epsom Club

Turkey Dressing

1-1/2 loaf day-old bread
1/2 C. cornmeal
3/4 lb. sausage
1 C. celery

1 onion
Salt, pepper, paprika
1/2 C. butter
1/2 t. poultry
seasoning

Mix with water or broth. Have fairly thin. Bake in pan in hot oven until brown.

Mrs. H. F. Fuller
Popes Club

Spanish Yellow Rice and Chicken

1 fryer	1/2 oz. can of
1 onion	Petit Pois (small size)
2 cloves garlic	2 Pimentos
1 bay leaf	1 green pepper
Pinch saffron	2 T. salt
1 lb. rice	6 oz. tomatoes
4 oz. lard <u>or</u>	1-1/2 qts. water
1/2 pt. olive oil	

Cut chicken in quarters and fry with onions and garlic; when finished add tomatoes and water. Boil for 5 minutes. Add bay leaf, salt, rice, saffron, and green pepper. Stir thoroughly, place in moderately hot oven (350 degrees F.) until rice is fluffy and fairly dry. Garnish with Petit Pois and pimentos.

Mrs. Essa D. Shaw
Home Dem. Agent
Franklin County

Baked Country Cured Ham

Wash ham thoroughly. Boil in large vessel with water to cover, until ham is tender. (If ham is one year to one and one-half years old; soak overnight before boiling.) Remove skin, sprinkle generously with brown sugar (about 1/2 C.) and stick cloves over the surface. Place in roasting pan with about 1 C. water and brown in oven at 350 degrees F.

A delicious garnish is prepared by coring unpeeled apples, filling openings in each with white sugar and baking with the ham.

Mrs. Essa D. Shaw
Home Dem. Agent
Franklin County

Swiss Steak

2 lbs. round steak, 1" thick
Salt and pepper
Flour
2 T. fat
1 med. onion, diced
1 t. cornstarch

1 med. bunch
celery, diced
1 med. green
pepper, diced
1 C. tomato soup
1/4 C. water

Cut meat into serving pieces. Season with salt and pepper. Roll in flour. Heat pressure cooker. Add fat. Sear meat golden brown on both sides in fat. Add onion, celery, pepper, tomato soup, and water. Place cover on cooker. Allow steam to flow freely from vent pipe. Place weight on cooker and cook 15 minutes. If desired, thicken gravy with cornstarch.

Mrs. Tollie Smith
Epsom Club

Meat Loaf

1-1/2 lb. round steak or ground beef	1 T. water
1/2 lb. pork, ground	1 med. carrot
2 t. salt and pepper	(grated)
2 eggs, slightly beaten	1/2 C. corn flakes
1 medium onion, minced	2 T. barbecue sauce
1 stalk celery, minced	1 T. fat

Have meat ground twice. Combine the beef and pork and season with salt and pepper. Add eggs, onion, carrot, celery, corn flakes, and sauce. Combine all ingredients well, and form into two small loaves. Wrap in waxed paper and chill several hours in refrigerator. This prevents meat loaf from breaking apart while cooking. Heat pressure cooker and add fat. Brown each loaf well on all sides, turning with a pancake turner. Add water, place cover on cooker. Allow steam to flow from vent pipe to release all air from cooker. Put indicator weight on vent pipe and cook 15 minutes with 15 lbs. of pressure.

Mrs. Elizabeth Lucius
Assistant Home Agent

Meat Loaf

1 lb. hamburgers or pork	1 onion
1 t. salt	1 C. bread crumbs
1 egg, beaten	1/3 C. milk
1 or 2 green peppers	1/3 C. tomato catsup

Mix all ingredients together. Shape into a loaf. Place in a pan with a little water and bake slowly until done thoroughly. Baste with the juice during baking time, moistening the loaf. Serve with pan gravy or tomato sauce.

Mrs. J. A. Thomas
Centerville Club

Hamburgers With Sauce

Season ground beef with salt and pepper. Mix with a little flour as a binder. Add cold water until of right consistency to make into patties. Cook in hot greaseless pan and serve with the following:

Hamburger Sauce: Cover browned hamburger with 1 cup sliced onions, add a little chili powder, 1 tablespoon Worcestershire sauce, 1/2 cup barbecue sauce and 1 cup water. Cover and let simmer for twenty minutes. Serve hot.

Mrs. Phil R. Inscce
Cedar Rock Club

Hamburger

1 lb. ground beef	1 c. rolled oats
1 medium white onion	3 T. tomato catsup
1/4 t. black pepper	3 T. evap. milk
1 t. salt	1 T. minced green pepper

Mix all ingredients well. Fry in hot fat until both sides are brown.

Mrs. Margaret Gupton
Gold Sand Club

Hamburger Dinner

1 lb. ground beef	1 egg
1/2 c. dry bread crumbs	1/2 t. salt
1/4 t. pepper	1 small onion grated
1/4 t. herb seasoning, if desired	

Brown the patties well on both sides in the two T. of hot fat. Then place six whole potatoes (medium size) and 12 small onions or 18 whole carrots on top of the hamburger patties. Cook entire dinner at 10 lbs. pressure for 15 min. Season to taste. Six generous servings. (Add 1/2 cup water in bottom of cooker).

Mrs. Louis Debnam
Bunn Club

Steak and Potatoes in Gravy

Cut 1 lb. round steak in four servings. Season with salt and pepper. Dredge in 1/2 cup flour. Brown in 2 T. fat in skillet. Add four medium potatoes, peeled and thinly sliced, 2 cups milk, 2 t. Heinz 57 Beefsteak Sauce, 1 t. salt, dash of pepper. Cover tightly and simmer 30 min. Serves four.

Mrs. Mack Mullen
Bunn Club

Brunswick Stew

1 cup chicken	2 qts. tomatoes
1 lb. beef	1 qt. corn
1/2 lb. lean ham	2 small onions, sliced
6 Irish potatoes	Salt
1 qt. butterbeans	Pepper

Cut meat into small pieces and put in large pot. Cover with cold water. Cook slowly until meat is tender. Remove bones. Add vegetables, salt and pepper. Cook until thick, serve hot.

Mrs. Elmer S. Mercer
Justice Club

Beef Stew With Dumplings
(Cook in Presto Cooker or Dutch Oven-Pan)

$1\frac{1}{2}$ lbs. stew beef	$1\frac{1}{2}$ t. salt
1 onion (cut up)	$1/8$ t. pepper
3 medium sized potatoes	6 tablespoons flour
(cut up in large pieces)	3 tablespoons lard
3 carrots (diced)	

Cut meat into small pieces, roll into flour to which salt and pepper has been added. Melt lard in pan. Add onions and floured meat. Cook until lightly brown. Add water to cover. Put on lid and cook slowly for one hour or until meat is tender. Add carrots and potatoes and more water if needed. Cover and cook about thirty minutes. Add dumplings and cover pan tightly. Cook for 15 min. without opening.

Dumplings: 2 C. flour 3 t. baking powder
 $3/4$ t. salt 2 T. lard
 1 C. milk

Sift together dry ingredients into mixing bowl. Cut in lard, add milk to make a stiff drop batter. Drop batter by spoonfuls on top the stew.

Mrs. S. W. Sykes
Bunn Club

Meat Balls

1 lb. ground beef	2 T. chopped onions
$1/2$ C. raw oatmeal	$1\frac{1}{2}$ t. salt
$2/3$ C. milk	$1/8$ t. pepper

Make into balls and brown in fat. Mix 1 t. Worcestershire sauce, 1 tablespoon vinegar, 4 t. sugar, $2/3$ C. catsup or tomato soup undiluted, $1/3$ C. water, $1/4$ C. chopped onions. Add sauce to meat balls after they brown and simmer for $3/4$ hr.

Mrs. Eva U. Person
Gold Sand Club

Mackeral Hash

1 can mackeral	2 t. salt
4 irish potatoes (large)	4 T. shortening
2 onions (large)	1/2 C. water

Peel and slice potatoes, place potatoes in melted fat. Add salt and water. Cover and cook until tender, stirring frequently. Add mackeral. Mash potatoes and mackeral. Cook 3 minutes. Add sliced onions and cook 3 more minutes and serve hot.

Mrs. M. A. Pegram
Pilot Club

Meat Loaf

1/2 lb. lean pork	4 T. catsup
1 lb. round steak	Salt
1 egg	1 green pepper
1 onion, chopped	(chopped)
5 Or 6 Crackers	

Mix in order given. Shape in loaf and bake 1 hour in oven at 350 degrees F. Just before taking up add 1 small can tomato sauce.

Mrs. F. E. Stallings
Pilot Club

Meat Loaf

1 lb. ground beef	1 C. crumbs
1 lb. ground pork	(bread or cracker)
2 T. green pepper	2 eggs
3 T. celery	3/4 C. sweet milk
1 small onion	Salt and pepper
1 small bottle catsup, (Save enough to spread on top)	

Mix well. Put in casserole and bake 1 hour in moderate oven (350 degrees F.)

Mrs. Harold Steen
Justice Club

Brown Beef Stew
With Potato Frill

$1\frac{1}{2}$ pounds boneless beef chuck, neck, flank or shank meat or similar cuts, cut in $1\frac{1}{2}$ inch cubes.

2 tablespoons flour

2 tablespoons fat or drippings

1 cup chopped onion

2 teaspoons salt

$1/2$ teaspoon pepper

1 bay leaf

4 whole cloves

2 cups boiling water

4 carrots, sliced

3 small potatoes, quartered

1 cup peas, frozen or canned

1. Brown meat: Roll meat in flour and brown slowly and thoroughly in the hot fat for 15 to 20 minutes. Slow browning brings out the flavor. Brown onion at same time. To browned meat and onion add salt, pepper, bay leaf, cloves and boiling water. Turn heat very low, cover and simmer for 2 or 3 hrs. Add sliced carrots, potatoes and peas. Add another cup of water and one more t. salt (for vegetables); cover and cook 45 minutes or until vegetables are tender.

2. Thicken gravy: Put meat and vegetables in a casserole. Mix 1 tablespoon flour with 3 tablespoons cold water and stir into the gravy of the stew to thicken it. Pour over meat and vegetables.

3. Surround with frill of seasoned mashed potatoes, heaped on with a spoon or piped through a tube. Heat in oven or under broil unit until potato peaks are browned.

For variety, omit potato frill and use small puffy biscuits for a topping, or drop dumplings on top.

Mrs. K. B. White
Bunn Club

Meat Loaf

1/2 C. butter	1/2 bell pepper
1 lb. beef	2 C. tomatoes
1/2 lb. pork	2 eggs
1 medium sized onion	1 t. salt
1 C. bread crumbs	

Combine ingredients, mix well, shape into loaf and bake in moderate oven 1-1/4 hours or until done. Baste occasionally.

Mrs. Ray Edwards

Potatoburgers

1 lb. hamburger	1-1/2 t. salt
2 C. coarsely grated potatoes	1/4 t. pepper
1/4 C. onion, coarsely grated	1/4 C. shortening

Combine hamburger, potatoes, onion, salt and pepper. Mix well. Shape into 8 patties. Fry patties in hot shortening until brown about 3 to 5 minutes. Serves 8.

Mrs. Ben F. Wester
Mapleville Club

Brunswick Stew

1 hen	6 or 8 white
1 qt. corn	potatoes, cubed
1 qt. tomatoes	2 onions
1 pt. okra	1 C. butter
1 pt. butterbeans	1 pod red pepper
Salt and pepper to taste	

Boil chicken until it will leave the bones and be very tender. Pull meat from bones and cut in large cubes. Return to water in which it was cooked. Add vegetables and cook down until thick mixture. Cook slowly and stir often.

Creamed Chipped Beef

$\frac{1}{4}$ lb. chipped beef	$\frac{1}{2}$ t. salt
2 T. butter	$\frac{3}{4}$ C. Evap. milk
$2\frac{1}{2}$ T. flour	$\frac{3}{4}$ C. water
Pepper	

Shred the dried beef. Cover with hot water. Let stand 10 minutes. Then drain. Make a white sauce of the butter, flour, seasoning and milk, diluted with $\frac{3}{4}$ C. water. Add the chipped beef and serve on toast points or with mashed or baked potatoes. Serves four.

Miss Maybelle Carden
Justice Club

Brunswick Stew

1 four-pound chicken	Salt
4 T. fat	3 C. lima beans
2 onions chopped	2 t. sauce
5 tomatoes	6 cloves
1 C. water	3 C. corn
Red pepper	

Disjoint chicken and fry slowly in the fat until a golden brown. Remove from pan and brown onions slightly. Put chicken, onions, tomatoes, water, pepper, salt in a large stew pan. Cover and simmer until chicken is very tender. Add remaining ingredients and cook $\frac{1}{2}$ hour. Serves 10.

Mrs. W. E. Strange
Mapleville Club

Stewed Chicken

Dress and prepare a five-pound chicken. Cut in portions. Brown the chicken in butter, chicken fat or other shortening, using about 2 T. of fat. Season with salt and paprika and cook slowly in covered pot in a little boiling water until chicken is tender.

Mrs. Elmer S. Mercer
Justice Club

Brunswick Stew

1 hen	2 pts. corn
1 lb. beef	3 qts. tomatoes
1 lb. pork	2 C. onions
1/2 lb. butter	4 lbs. potatoes
2 qts. butterbeans	2 hot peppers(red)

Cook onions with meats 1 hour in pressure cooker at 15 lbs. pressure. Cook vegetables together except potatoes. When meats and vegetables are cooked, cream the potatoes and mash into stew, place back on the stove, stirring constantly until thick enough to eat with a fork. Salt to suit taste. Makes 2-1/2 gal.

Mrs. Estelle Boone
Cedar Rock Club

Meat Stew With Vegetables

Roll 1-1/2 lbs. meat (cut for stew) in mixture of 3 tablespoons flour, 2-1/4 teaspoons salt, 1/4 teaspoon pepper. Brown in 4 tablespoons hot shortening. Add and brown 3 finely cut onions. Add 3-1/2 cups boiling water. Cover and simmer one hour. Then add 3 cups halved pared potatoes and 9 halved carrots. Cover and cook 25 minutes longer or until vegetables are tender. Stir in 1-1/2 cups drained canned peas and 3/4 cup pet milk. Heat thoroughly, but do not boil. Serve hot. * Beef, veal, or lamb, or pork can be used. *Cooked fresh or frozen peas, cut green beans or asparagus can also be used. * Serves six.

Mrs. H. A. Wilder
Seven Paths Club

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Chicken Pot Pie

1 large chicken	Pepper
(cut in portions)	3 large onions
4-5 large potatoes	Pie dough
Salt	

Wash, clean and cut chicken into individual portions. Place a layer of chicken in the bottom of a large iron kettle and cover with thick slices of raw potatoes, then with slices of onion and salt and pepper. Roll dough out rather thick and cut in 2-inch squares and place on top of onion. Continue until kettle is filled, having the top layer of pie dough. Add water to cover contents half-way. Cover kettle tightly and cook over a low flame until chicken is tender.

Mrs. Elmer S. Mercer
Justice Club

Chicken Pie

4 C. cooked chicken	Salt and Pepper
$\frac{1}{4}$ C. chicken or other fat	2 C. chicken broth
4-6 T flour	

Cut chicken in rather large pieces, remove bones if desired. Place in greased casserole. Blend fat and flour, add seasonings and liquid, cook until thick, stirring constantly. Pour over chicken, cover with rich pastry and bake until pastry is browned.

Mrs. George Fuller
Gold Sand Club

FULLER'S SERVICE STATION

B. A. Fuller, Proprietor

SINCLAIR PRODUCTS

FRANKLINTON, N. C.

Baked Spareribs and Sauerkraut

Spareribs
2 C. flour
1 t. baking powder

1 C. milk
Sauerkraut
1 egg, beaten

Cut spareribs into portions and place in the bottom of a roasting pan. Add the sauerkraut, cover the pan and bake in a moderate oven (350°) for 1 1/2 hrs. Make dumplings by combining the flour, baking powder, milk and eggs. Drop by spoonfuls on the sauerkraut. Cover pan tightly and finish baking in a moderate oven (350°) for 30 minutes.

Mrs. Elmer S. Mercer
Justice Club

Kraut un Chops

1 qt. sauerkraut

8 pork chops

Cover sauerkraut with water and allow to simmer for 45 min. Fry the chops until tender and golden brown. Add the sauerkraut and continue cooking until the kraut has absorbed the pork drippings, and is brown. Serve with mashed potatoes.

Mrs. Elmer S. Mercer
Justice Club

Liver Cakes

1 lb. liver (ground)
Sliced bacon
1 small onion (chopped)

1 T. flour
1 egg, well beaten
Salt and Pepper

To the ground liver, add the egg, flour, onion, salt and pepper. Mix well. Shape into round cakes and around each cake wrap a slice of bacon, fastening each with a toothpick. Put on hot skillet and fry until well done.

Mrs. Elmer S. Mercer
Justice Club

POULTRY



* * * * *

Chicken Pileau

1 hen

3 or more C. rice

Salt and pepper to taste

Stew hen until tender. Remove chicken from bone and set aside. Wash rice and cook in stock. When almost done add the meats of the chicken. Stir as little as possible. Season to taste. Reduce heat and let steam until well done. Serve on large platter and garnish with pimienta strips and parsley. This is a typical southern dish and is delicious served with salad, pickles, and olives, a light dessert and drink. A favorite for picnics. If a smaller amount is desired, store chicken and stock in refrigerator and use amount desired. A good fat hen will season from 3 to 4 cups rice nicely.

Mrs. Essa D. Shaw
Home Dem. Agent
Franklin County

* * * * *

Baked Ham

1 whole or half ham
1 C. brown sugar

2 T. flour
Whole cloves

Place the well scrubbed ham on a rack in an uncovered pan with the fat side up. A 10 to 12 lb. ham will require 25 minutes per lb., half hams require 30 minutes per lb. Bake in a moderate oven at 350 degrees F. forty-five minutes before the ham is done, remove from the oven and take off the rind, except a collar around the shank bone. Cut diagonals across the fat to form diamonds. Moisten brown sugar and flour with some of the fat drippings and rub on the ham. Stick a whole clove in each diamond. Return to oven to finish cooking. During the last 10 minutes of cooking, increase the heat to brown the ham. Fifteen minutes before removing from oven, cover surface of ham with sliced pineapples, holding in place with toothpicks. Fill centers of pineapple slices with candied cherries for further garnish.

Apricots make another satisfactory garnish. Wash and soak dried apricots as usual. Drain well, coat each apricot half lightly in flour and brown in melted butter or ham fat. Serve hot on platter with baked ham.

Mrs. Ennis G. Murphy
Bunn Club

Soybean Chili Con Carne

3 C. cooked beans (anykind)	2 t. salt
1/2 C. salt pork, diced.	1/4 t. pepper (hot)
1/4 C. chopped onions	1 T. chili powder
1/4 C. chopped green and red peppers (Sweet)	
2 C. tomatoes	
1/2 lb. lean beef, ground	
1/4 C. whole wheat flour	

Fry salt pork until crisp, remove from pan, brown onions, green peppers, and beef in frying pan, cooking slowly. Sprinkle flour over meat and mix well. (This thickens the mixture). Add crisp bacon, tomatoes, beans, chili powder, salt and hot pepper. Heat to boiling and serve. Makes a grand one-dish meal.

Mrs. S. O. Wilder
Mitchiners Club

Spanish Pork Chops

Pork chops	Salt
Green pimento pepper	Black Pepper
rice	Red pepper
Tomatoes	Worcestershire Sauce

Salt, pepper chops, lay in casserole. On each chop put a slice of onion, a slice of pepper and 1 heaping T. uncooked rice in pepper ring. Pour canned tomatoes in casserole. Then sprinkle with red pepper and worcestershire sauce. Cover and bake in oven for 1 hr. at 400 degrees F.

Mrs. Elmer C. Griffin
Mapleville Club

Salmon Loaf

3 C. salmon	1 C. sweet milk
2 eggs	1 t. salt
1 T. chopped parsley	1/4 t. pepper
1 slice onion, minced	2 slices bacon
1 C. bread crumbs	(chopped finely)
	2 T. butter

Mix thoroughly. Press into a greased casserole. Bake in moderate oven (350°) for 30 to 40 min.

Mrs. Harold Steen
Justice Club

Dumplings For Stews

2 C. flour	2 T. fat
3/4 t. salt	3/4 to 1 cup milk
3 t. baking powder	

Sift flour, salt and baking powder into mixing bowl. Cut in fat. Add milk to make a stiff batter. Drop batter by spoonfuls over the stew, letting it fall on pieces of meat and vegetables. Cover closely and cook 15 min. without removing cover. Serve hot.

Mrs. George Fuller
Gold Sand Club

Browned Hash

2 C. chopped cold roast beef 2 C. chop. cold corn
2 C. cold boiled potatoes beef
2 T. hot milk

Salt and pepper to taste. Few drops of onion juice. Mix ingredients. Put 2 T. fat in frying pan. Spread meat mixture in the frying pan and cook without stirring. When brown underneath fold like an omelet and place on a hot platter.

Mrs. A. Clinton Daniels
Cedar Rock Club

Baked Sausage Patties

1 lb. pork sausage $\frac{1}{2}$ C. grated apple
1 slice bread 1 t. salt
1 egg

Break bread into small pieces. Combine sausage, bread and remaining ingredients. Mix well. Shape mixture into 6 uniform patties $\frac{3}{4}$ inches thick and place on a rack in an open roasting pan. Bake in a moderate oven (350°) for 1 hour. Serves six.

Mrs. Ben F. Wester
Mapleville Club

Ham Loaf

1 lb. ground ham	2 well-beaten eggs
1 lb. ground veal	1 C. bread crumbs
<u>Dressing:</u>	
$\frac{1}{3}$ C. brown sugar	$\frac{1}{3}$ t. pepper
$\frac{1}{4}$ C. vinegar	1 t. mustard
$\frac{1}{2}$ C. milk	

Mix ingredients together. Add salt if necessary. Shape into loaf and place in greased baking pan. Pour brown sugar dressing over loaf. Bake 1 hr. in 350° oven. Serves 6.

Mrs. Elmer S. Mercer
Justice Club

Roast Chicken & Onion Dressing

1 chicken (2 or 3 lb.)	Dressing
4 T. butter	1 large onion (chopped)
4 T. flour	1 egg (beaten)
Pinch salt & pepper	1/2 C. butter

1 loaf stale bread soaked in as much water as it will absorb. Then squeeze dry. Melt butter, combine other ingredients and add to melted butter. Cook over slow fire until dressing is dry. Stuff chicken with this dressing and rub the outer surface of chicken with 4 T. butter, 4 T. flour creamed, salt and pepper. Place chicken in roasting pan with a little chicken fat or bacon drippings. Roast in oven 450° until chicken is brown on one side. Then turn and brown on other side. Reduce heat to 350° and baste chicken and keep on cooking until tender, a 3-lb. chicken takes about 40 min. to roast.

Mrs. Henry Edwards
Gold Sand Club

Barbecued Spareribs

3 lb. pork spareribs	1/4 t. Tabasco sauce
2 onions	1/8 t. Chili powder
1/2 cup ketchup	1 C. water
1 1/2 t. salt	

Use heavy vessel with fitting lid. Put half the ribs in the bottom and cover with layer of thinly sliced onions. Combine ketchup, salt, Tabasco sauce, Chili powder and water. Pour half of this sauce over the meat and onions. Put in another layer of spareribs and onions and the remainder of the sauce. Cover the pot and cook for 2 hrs. in a moderate oven.

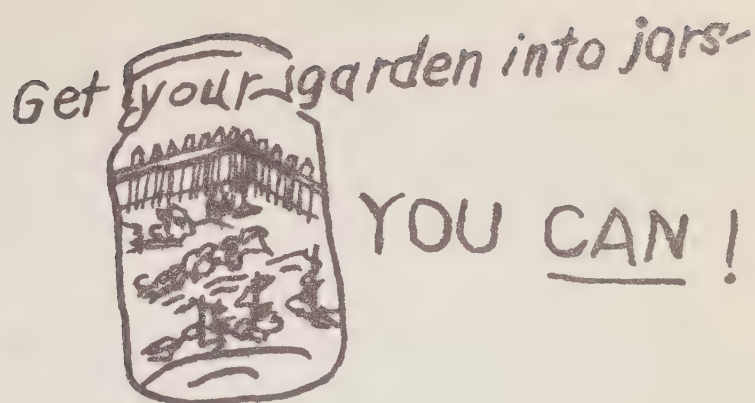
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PICKLES



Watermelon Pickle

Peel green from rind, Remove all pink. Cut into cubes or strips about 1 inch.

10 lbs. prepared rind

1 oz. whole cloves

1/2 gal. vinegar

1 oz. all-spice

8 lbs. sugar

3 sticks cinnamon

Soak rind for 12 hours in lime water. Limewater made with 3 quarts water and 6 tablespoons lime. Rinse carefully to remove surplus lime in cold water and boil 60 minutes or until cubes are tender. Add all other ingredients and boil until syrup is fairly thick. Pack in sterile jars, cover with vinegar, seal, and store in a cool place.

Mitchiners Club

Cucumber Pickle

2 gallons cucumbers

3 C. salt

Cover with boiling water and soak for 24 hours. Remove from salt water. Add 1/2 box of (10¢) lump alum. Cover with clear boiling water and soak 24 hours. Remove from alum water. Add 1/2 of 10¢ box of pickling spice and cover with clear boiling water. Soak 24 hours. Remove from spice water. Cover with boiling vinegar. Drain and dry and cut in crosswise slices. Pack in sterilized jars, putting a layer of cucumbers and a layer of sugar until jars are filled. Seal.

Mrs. C. W. White
Bunn Club

Watermelon Rind Sweet Pickle

4 lbs. watermelon rind	4 $\frac{1}{2}$ lbs. granulated
limewater made with 2 qts.	sugar
cold water and 4 T. lime	2 T. whole cloves
2 qts. vinegar	10 2-inch pieces stick
1 pt. water	cinnamon

Select rind from a firm, not over-ripe melon, and before weighing trim off the green skin and pink flesh. Cut in one-inch cubes and soak for 2 $\frac{1}{2}$ hrs. in the limewater. Drain, cover with fresh water, and cook for 1 1/2 hrs., or until tender, with 4 T. ginger root. Add more water as it boils off. Let stand overnight in this same water and next morning drain. Bring to the boiling point the vinegar, 1 pt. of water, the sugar, and spices tied loosely in cheese cloth. Add the drained watermelon and boil gently for 2 hrs., or until syrup is fairly thick. Remove the spice bag, pack the watermelon pickle into sterilized glass jars, cover with spiced vinegar, seal and store in a cool place.

Mrs. Haywood B. Conyers
Popes Club

Watermelon Rind Pickle

10 lbs. watermelon rind	1 T. cloves
8 lbs. sugar	1 T. mixed flavoring
vinegar to cover	1 bottle Lily Lime
1 T. spice	

Soak rind in lime water overnight. Take out following morning. Boil in salt water 20 min. Then boil in clear water 20 min. Put in vinegar, sugar and flavoring mixture and cook until you can prick with fork.

Mrs. Howard Griffin
Centerville Club

Cucumber Pickle

Soak properly brined cucumbers 3 days. Soak 1 day in alum water (use 1/2 package alum to dishpan of water). Slice cucumbers into 1/4 inch slices. Add 1 T. of alum to plain water and sliced cucumbers and bring to a good boil. Pack blanched cucumbers into jars and turn mouth of jar down so all the water will drain out dry. Bring 1 quart vinegar, 7 C. sugar, and the amount of spices you desire to a boil. After it has cooled some, pour over the cucumbers and seal.

Mrs. S. M. Sykes
Centerville Club

Watermelon Rind Pickle

7 lbs. rind	4 C. vinegar
4 lbs. sugar	20 drops cinnamon oil
12 drops cloves oil	

Pare the rind. Soak overnight with 1/2 C. of salt sprinkled over the rind. Next morning drain, cover with cold water, cook until almost tender. Drain again. Put ice on the rind. Let melt. Then squeeze out with hand. Put sugar, vinegar, cinnamon oil and oil of cloves on and let come to a boil. Drop in rind. Let come to a boil. Drain syrup and boil for two more times. Then put rind in jars and seal.

Mrs. R. A. Bobbitt
Mitchiners Club

Watermelon Rind Pickle

10 lbs. fruit	5 lbs. sugar
3 qts. vinegar	2 T. spice or cloves

Soak rind in lime overnight. Take out and boil in salt water 20 minutes. Change and boil in clear water 20 minutes. Change and boil in vinegar, sugar and spice until you can stick a fork in. Use 1/2 small bottle lime and water to cover fruit.

Mrs. W. B. Leonard
Red Bud Club

Cucumber Pickles

Place cucumbers in brine for 1 week (1 C. salt to 1 gal. of water for brine). After removing cucumbers from brine wash and slice. Put them in lime water and let them remain for three or four hours. (For lime water add 4 tablespoons of lime to 1 gal. of water). Then mix the cucumbers with vinegar and spices and let stand over night. This vinegar mixture is: 1 C. vinegar, 1 C. sugar, 1 T. mixed spices. Then cook cucumbers with enough of the vinegar mixture to cover them completely for 10 to 15 minutes. Place in jars and seal.

Mrs. Virginia Weathers
Bunn Club

Pickles

Scald cucumbers in fresh salt water three mornings (1-1/2 C. salt to 1 gal. of water). Scald them in fresh alum water 3 mornings (1 T. alum to 1 gal. of water). Scald them in vinegar and water one morning (1/2 vinegar and water). Next day pack them in glass jars and fill the jars with cold sweetened vinegar. (Equal parts vinegar and sugar) Add a few mixed spices. Then put 1 T. of raw sugar on top of each jar before sealing. This makes a delightful pickle.

Mrs. Viola A. Jones
Mitchiners Club

Peach Pickle

Peel peaches, weigh and to every lb. allow 1/2 lb. sugar. Place sugar and fruit in kettle in alternate layers. Bring slowly to boil. To six lbs. of fruit, allow 1 pt. vinegar. Add one T. each of mace, cinnamon, and cloves. Tie spices in cloth, put in vinegar, pour on peaches and boil five minutes. Remove fruit and spread on flat dish. Boil syrup 15 minutes. Put the fruit in glass jars, pour boiling syrup over it and seal.

Mrs. George Fuller
Gold Sand Club

Bread and Butter Pickle

30 cucumbers (1 in.
in diameter)

10 medium onions
4 T. salt

Slice cucumbers and onions and sprinkle with salt. Let stand one hour. Drain in cheese cloth bag. Make spiced vinegar as follows:

5 C. vinegar

4 C. sugar

2 t. celery seed

1 t. tumeric

2 t. ground ginger

2 t. white mustard seed

Let spiced vinegar come to boil; add cucumbers and onions and bring to boiling point. Simmer 10 min. Seal in sterilized jars.

Sliced Green Tomato Pickle

$\frac{1}{2}$ gal. sliced green
tomatoes

2 T. celery seed

1 lb. brown sugar

1 pt. sliced onions

$\frac{1}{2}$ T. allspice

$\frac{1}{2}$ t. ground black pepper

$\frac{1}{2}$ T. cloves

2 small red peppers

$\frac{1}{2}$ C. salt

2 small green peppers

3 T. white mustard seed

Sprinkle sliced tomatoes and onions with salt and let stand four hours in separate bowls. Place in thin bags and squeeze gently until juice is removed. Place in porcelain kettle, mixing with the mustard and celery seed, sugar and pepper. Cover with good vinegar ($1\frac{1}{2}$ pts.) to which spices tied in a bag have been added. Boil until quite tender and soft. Pour into jars and seal while hot.

Mrs. Walter Fuller
Gold Sand Club

Spiced Beets

To 1 gal. cooked and sliced beets, add 2 pints vinegar, 1 cup water, 2-1/2 cups brown sugar, 5¢ worth of cinnamon bark, 1 T. of cloves, and place in stone jar, close, and keep in cool place.

Mrs. R. L. Seymore
Bunn Club

Peach Parings Butter

Wash peaches thoroughly. Remove spots and specks. Pare. Place parings in large kettle. Add to them any bits of pulp removed from peaches being prepared for canning. When peaches are canned, make peach butter of the parings. Add just enough water to keep fruit from sticking. Cook over low heat, until tender, stirring frequently. Run through food grinder, measure, add equal amount sugar. Cook over low heat stirring constantly until mixture is thick and clear. Pour in sterile glass and cover with paraffin.

Bunn Club

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PRESERVES

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Strawberry Preserves

Wash and drain 1 quart of berries. To this add 1 cup of sugar and bring to a boil and let them boil rapidly for five minutes. Then add 2 cups of sugar and let boil for ten more minutes. Remove from stove and pour into shallow container. Let stand overnight. Then place berries in jars and seal.

Mrs. Virginia Weathers
Bunn Club

Strawberry Preserves

2 heaping qts. of berries (firm)
9 C. sugar
1 C. water

Wash and hull berries before measuring. Put sugar and water in a large preserving kettle. Stir and boil until sugar is thoroughly dissolved. Add the berries and boil 15 minutes (rolling boil). Do not stir but shake kettle and skim. Pour into flat pans or trays and shake occasionally until cold.

Mrs. Emmis G. Murphy
Bunn Club

Strawberry Preserves

Place 2 quarts of berries in a shallow pan, pour boiling water over them. Let stand 2 minutes. Drain off water. Add 4 cups sugar. Boil 2 minutes. (Count time after the full rolling boil state begins). Remove from fire. After the berries stop boiling, add 2 C. sugar. Boil 5 min. Let stand overnight before packing.

Extension Bulletin 113

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Blackberry-Apple Jam

Wash berries, and cook until tender. Start at moderate heat and add no water. When tender run through sieve to remove seed.

Cook tart apples as for apple sauce and add to berries which have been run through sieve. Equal quantity of apple and berry pulp or $2/3$ berry and $1/3$ apple may be used.

Measure pulp and use $3/4$ cup sugar to 1 cup pulp.

Cook rapidly until juice sheets from the spoon (to the jelly state). Let Cool slightly. Then pour into sterile containers and cover with melted paraffin.

Mrs. Essa D. Shaw
Home Demonstration Agent
Franklin County

* * * * *

"How To Preserve Children"

Take two or more children of the runabout age. If they are bright-eyed, rosy-cheeked youngsters, so much the better.

Tuck them into bed early - and leave for twelve hours of quiet, restful sleep. Windows wide open.

In the morning, dress them lightly and set them at a table in the brightest cherriest corner of the breakfast room.

To each child add the following: 1 small cup orange juice, 1 steaming dish of delicious, whole-wheat cereal, several slices crisp, crunchy whole-wheat toast and 1 glass milk.

Remove children to grassy field.

Add a kite, a dog or so, and mix thoroughly.

Cover with a blue sky and leave in the sun until brown.

Repeat daily.

"Husband Conserve"

Select the best man you can find and brush him carefully to rid him of any indifference. Be careful not to beat him as you would an egg or cream, for beating will make him tough and apt to froth at the mouth.

Lift him carefully into the home-preserving kettle and tie him with strong cords of affection which are not easily broken. Do not season him with sarcasm, for that causes spitting and sputtering which ultimately results in spontaneous combustion. Scramble when difficulties arise.

Do not soak him in liquor either, for excessive draughts will make him mushy and spongy with your friends, and, in the South, stewed husbands have never been popular.

It is best to let him simmer tenderly at will, to blend tactfully with dressing and seasoning. Stuff him one hour before taking him out or before asking a great favor of him. A little caress or a glass of cold water will often add to his tenderness.

Flavor him with oil of happiness, and ounce of understanding, and a bushel of laughter and fun.

Should he seem weak or troubled with feminine infatuations, smother him in onions and garlic and treble your charm.

Need him; need his dough, and be sure to save some of the dough for the little dumplings.

Do not spoil him by over-indulgence, but serve him daily on a platter of strength and courage, garnished with clean shirts and trousers.

-Selected

A. B. ALSTON

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Louisburg, N.C.

PIES



"No soil upon earth
is so dear to my eyes,
As the soil we first
stirred
In making mud pies."

Cocoanut Custard Pie

3 eggs	2 C. milk
1 C. sugar	1/4 t. salt
1-1/2 C. grated cocoanut	1 t. vanilla

Combine eggs, sugar, salt, vanilla, and cocoanut. Add the scalded milk, gradually. Use a 10-inch pie pan and pour the mixture into an uncooked pie shell. Bake in a slow oven (300 degrees F.) for 35 to 40 minutes or until a knife inserted comes out clean. Recipe serves six.

Mrs. Fred Cooke
Popes Club

Lemon Pie

3/4 C. sugar	2 egg yolks
3/4 C. boiling water	3 T. lemon juice
2 T. cornstarch	Grated rind of 1 lemon
2 T. flour	1 T. butter

Mix cornstarch, flour, and sugar well. Add boiling water and cook until just clear. Add butter, egg yolks, rind and lemon juice. Cook slowly until clear. Add to baked pie shell. For meringue use the two egg whites and add 4 T. sugar gradually while baking.

Mrs. Sidney White
Justice Club

Meringue

2 egg whites
1/8 t. salt
1/2 t. vanilla

4 T. sugar (granulated or powdered)

Add salt to egg whites. Beat, using flat wire whisk until they stand up in peaks and are stiff, but not dry. Add sugar very slowly, one-half t. at a time. Beat constantly. Beat in vanilla.

Lemon Pie Filling

2 or 3 eggs
1 C. water
1 C. sugar

1/2 C. lemon juice and
2 t. grated rind
2 piling T. cornstarch or
1/2 C. flour

Put on water and sugar and let come to boil. Mix starch in water to make paste. Beat egg yolks and mix to corn starch mixture. Stir this in boiling mixture. Let thicken. Take off and stir in juice and rind of lemons. The mixture is then ready for baked pie shell. Cover with meringue and brown in slow oven.

Mrs. M. G. Baker
Mapleville Club

Frozen Lemon Pie

3 egg yolks
4 T. lemon juice
1/8 t. salt
1/2 lemon rind, grated

1/2 C. flour plus 1 T. sugar
3 egg whites beaten stiffly
1 C. heavy cream, whipped
2 boxes vanilla wafers

Combine first 5 ingredients and cook in double boiler until thick. Cool. Fold in stiffly beaten egg whites and cream (whipped). Crush wafers very fine and sprinkle one-half of them in tray of refrigerator pan. Pour lemon mixture over them and cover with remaining crushed wafers. Freeze until firm.

Mrs. C. C. Holmes
Popes Club

Cocoanut Cream Pie

1/3 C. flour	2 C. milk
2/3 C. sugar	2 T. butter
1/4 t. salt	3 egg yolks
1/2 t. vanilla	1/4 C. cocoanut

Mix flour, sugar, and salt. Scald milk and add to dry ingredients, stirring constantly. Cook over hot water, stirring until thick, about 15 minutes. Add butter and cocoanut. Beat egg yolks. Pour thickened mixture over yolks, stirring constantly. Cool and add flavoring. Put in baked pie shell. Top cream filling with meringue.

Meringue: 3 egg whites 6 T. sugar
 1/4 t. salt 1/4 t. flavoring
 1 t. lemon juice 2 T. cocoanut

Beat egg whites until bubbly. Add salt and flavoring. Continue beating until egg whites form a thick foam. Add sugar, a tablespoon at a time, beating often each addition. After last addition of sugar, beat until mixture piles and sugar is dissolved. Spread a small amount of meringue around edge of filled pie shell, allowing no space between edge of meringue and pastry. Pile rest of meringue on filling and spread lightly to meet that at edge. Sprinkle with cocoanut. Bake in a moderate oven (350 degrees F.) for 12 minutes.

Mrs. Ben F. Wester
Mapleville Club

Caramel Pie

2-1/2 C. light brown sugar	1/2 C. sweet milk
1 T. self-rising flour	2 eggs

Butter, size of egg

Mix sugar and flour. Add butter, 2 eggs, well beaten and sweet milk last. Cook in an uncooked pie crust about 300 degrees F. for an hour. This is enough filling for a 9-inch pie plate.

Mrs. E. M. Carter
Youngsville Club

Lemon Meringue Pie

1 C. water	Juice and grated rind of
1 C. sugar	1 lemon
2 level T. cornstarch	Pinch of salt
2 eggs	4 T. sugar for meringue paste

Boil water and sugar together. Add the cornstarch moistened with a little cold water and cook five minutes. Then stir in the yolks of the eggs, the lemon juice, rind, and salt. Cool slightly and pour into a previously baked crust. Cover with meringue made by beating the whites of the eggs with 4 T. of sugar. Put into a moderate oven, 325°, to set and brown the meringue.

Mrs. Flow
Justice Club

Lemon Meringue Pie

1 1/3 C. (15 oz. can) Eagle Brand Sweetened Condensed Milk.	2 eggs separated
1/2 C. lemon juice	2 T. sugar
Grated rind of 1 lemon	Baked 8 inch pie shell

Blend Eagle Brand Sweetened Condensed Milk, lemon juice, grated lemon rind and egg yolks. Pour into baked pie shell. Cover with meringue made by beating egg whites until stiff but not dry, adding sugar. Bake in moderate oven (350°) 10 min. or until brown. Chill.

Mrs. W. N. Hight
Youngsville, N. C.

Modern Apple Pie

4 C. sliced apples	1 C. butter
1 C. sugar	1 C. flour

Peel apples and slice. Put in baking dish. Cream butter and sugar. Mix flour. Add enough water to soften. Pour mixture over apples. Bake 30 min. Serve with whipped cream or ice cream.

Lemon Cream Pie

1 baked pie shell	5 T. flour
1 C. granulated sugar	1 medium lemon(juice)
1-1/2 C. boiling water	2 egg yolks (meringue)

Measure sifted flour. Add sugar and re-sift to mix. Add egg yolks and mix. Add lemon juice and mix. Add some of the grated lemon rind to juice if desired, add boiling water and cook in a double boiler, stirring constantly until sugar is dissolved and mixture is smooth and desired thickness. Pour into baked crust, cover with meringue made with the two egg whites stiffly beaten with two tablespoons sugar beaten into them, set in oven and brown.

Mrs. Haywood B. Conyers
Popes Club

Sally's Pecan Perfection Pie

1/3 C. butter	1/2 C. milk
1/2 C. light brown sugar	-1/4 t. salt
1 C. chopped pecans	1/2 t. vanilla
3 eggs	1 C. light corn syrup

Cream butter with sugar. Add pecans. Then combine eggs, salt, syrup, milk, vanilla. Add to sugar mixture. Mix well. Turn into unbaked pie shell and bake in hot oven (425 degrees F.) for 10 minutes. Then reduce to 325 degrees F. for 30 minutes.

Mrs. Sally V. Baker
Bunn Club

Pecan Pie

3 eggs	3 t. butter
1/2 C. sugar	1/2 t. vanilla
1 C. syrup	1 C. chopped pecans

Beat eggs, add other ingredients. Mix well. Pour in partly baked pie shell. Bake 45 min. 350 degrees.

Mrs. J. R. White
Bunn Club

Delicious Pumpkin Pie

1/2 recipe pie crust	1/2 t. cinnamon
1-1/2 C. baker cocoanut	1/2 t. allspice
2 C. cooked mashed pumpkin	3 T. butter, melted
1 C. sugar	3 eggs, slightly beaten
1/2 t. mace	2 C. milk, scalded

Line pie plate with pastry. Combine ingredients in order given and mix thoroughly. Pour into pie plate. Bake in hot oven (400 degrees F.) 15 minutes. Then decrease heat to moderate (350 degrees F.) and bake 30 minutes longer.

Mrs. Maybelle Carden
Justice Club

Chess Pie

1/3 C. butter	1/4 C. milk
4 eggs	1 C. sugar
1 t. vanilla or nutmeg	

Mix butter and sugar together well. Add eggs one at a time until thoroughly mixed. Then add vanilla or nutmeg and milk. Start cooking on 450 degrees F. for ten minutes. Then reduce heat to 350 degrees F. to finish cooking. Takes about 40 minutes. Use either bought pie crust or hand made dough.

Mrs. W. D. Fuller
Wood Club

Caramel Pie

2-1/2 C. brown sugar	1 T. flour (self-rising)
2 eggs	1 t. vanilla
1/2 C. sweet milk	Butter- size of egg

Cream butter and sugar. Add flour and other ingredients. Bake in an uncooked pie shell in a moderate oven.

Mrs. W. G. Scarborough
Youngsville Club

Molasses Pie

1 C. molasses	1 t. vanilla
1 C. sugar	1 heaping t. flour
butter (size of walnut)	$\frac{1}{2}$ C. sweet milk or cream
$\frac{1}{2}$ t. cloves & cinnamon each	2 well beaten eggs

Let molasses and sugar come to a good boil. Drop in butter. When cooled, put in other ingredients. Mix flour in a little milk to avoid lumps. Pour mixture in an unbaked crust and bake.

Mrs. J. G. Wiggs
Bunn Club

Cherry Roll

Prepare dough mixture. $1\frac{1}{2}$ C. flour (self-rising), 2 T. lard. Use first enough water to mix well. Roll dough thin to the shape of pan. Spread 1 C. cherries all over, $\frac{1}{3}$ C. butter over that and 1 C. sugar over same. Roll, place it in pan with water enough to cover well with 2 T. cherries, $\frac{1}{2}$ C. sugar, 3 T. butter on top. Place in oven and cook on 400° until done. Takes about 45 min.

Mrs. W. D. Fuller
Wood Club

Hot Water Pie Crust

$\frac{1}{4}$ C. boiling water	$\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ C. shortening	$\frac{1}{2}$ t. salt
$1\frac{1}{2}$ C. sifted flour	

Pour boiling water over shortening and beat until creamy. Sift in flour, baking powder and salt. Roll out to $\frac{1}{8}$ inch thickness. This makes two 9-inch pie crusts. Bake in a very hot oven 450° for 15 to 18 min.

Mrs. R. A. Bobbitt
Mitchiner Club

Raisin Pie

2 egg yolks	1 C. milk
1 C. sugar	1 C. raisins
1 T. flour	2 T. butter
1/4 t. vanilla	

Mix well beaten eggs and sugar. Add flour and butter, stir until smooth. Add milk gradually, then vanilla. Add raisins. Pour in raw crust and bake slowly until well done. Cover with meringue. (This same method may be used for a cocoanut pie, substituting cocoanut for raisins, omitting vanilla, and using whole eggs).

Mrs. Linwood Gupton
Wood Club

Pecan Pie

3 eggs, well beaten	1 C. syrup
1/2 C. sugar	1/2 C. sorgham or molasses
2 T. butter	1 t. vanilla
1 C. pecans	

Beat eggs 5 minutes. Add sugar and mix well. Add butter, syrup, flavoring and pecans. Pour into a pan lined with rich pastry and bake in a moderate oven 1 hour or until firm.

Mrs. R. H. Williams
Justice Club

Dried Apple Pie

1/2 t. salt	2 T. butter
1/2 t. allspice	1/2 t. grated orange rind
2/3 C. granulated sugar	Pastry for double 8" crust
2-1/4 C. unsweetened dried apples	

Combine all ingredients and blend. Pour in pastry lined pie pan. Cover with top crust, and brush with milk. Bake in a hot oven (450 degrees F.) 25 to 30 minutes. Serves 4 to 6.

Mrs. W. S. Gupton
Sandy Creek Club

Chocolate Pie (Makes two)

Butter - size of egg	3 C. sugar
1/4 cake Baker's chocolate	1 C. milk or cream
or 5 T. cocoa	1 T. cornstarch
<u>Yolks</u> of 6 eggs	1 t. vanilla

Cook the above ingredients until thick in double boiler. Pour in uncooked pie crusts and bake. Beat whites of eggs to stiff froth, add 3 T. sugar, whip well, spread on pies and brown in slow oven.

Mrs. George Fuller
Gold Sand Club

Fruit Cream Pie

1 can Eagle Brand Sweetened Condensed Milk
1/4 C. lemon juice
1 C. fruit (drained)

Use 1/2 C. cream, whip and add 2 T. confectioner's sugar. Spread on top. Put in ice box and chill.

Gold Sand Club
Mrs. J. S. Dark

Chess Pie

5 egg yolks	3/4 C. butter
5 egg whites	1 t. vanilla
1 C. sugar	1/2 C. sugar

Beat yolks light, beating in the sugar gradually. Cream the butter and combine the two mixtures, add vanilla. Bake with one crust and when filling seems firm when shaken slightly, if desired, cover with meringue made of 2 egg whites and 1/2 C. sugar and return to oven to brown.

Mrs. S. O. Wilder
Mitchiners Club

Syrup Pecan Pie

3 eggs	1 t. vanilla
1-1/2 C. syrup	3/4 C. pecans or other nuts
3 T. spoons butter or margarine	

Mix ingredients in order given. Add pecans, or other nuts. If nuts are not salted, add pinch of salt. Pour into unbaked pie crust. Bake at 400 degrees F. for 10 minutes. Then reduce to 350 degrees F. and bake for 30 minutes. This bakes an 8 or 9-inch pie.

Mrs. Howard Griffin
Centerville Club

Pecan Pie

3 eggs	1 C. syrup
2/3 C. sugar	1 C. broken pecan nuts
2 T. flour	1/4 C. melted butter

Mix flour and sugar, beat eggs until light and fluffy. Then add the flour and sugar and continue to beat; then add syrup, butter and nuts. Mix well together. Pour into unbaked pie shell. Cook at 375 degrees F. for 40 minutes. Reduce heat to 350 degrees F. and cook until done.

Mrs. Virginia Weathers
Bunn Club

Cocoanut Pie

2 eggs	1-1/2 C. cocoanut
1 C. sugar	1/4 - 1/2 C. butter
1 C. sweet milk	1 T. flour

Pinch salt

Cream butter and sugar. Add melted butter, cocoanut, and flour mixed, milk and salt. Pour in unbaked pie shell and bake in moderate oven.

Mrs. George Fuller
Gold Sand Club

Graham Cracker Lemon Pie

Crust: 16 Graham crackers, rolled fine
1/2 C. sugar
1 t. flour
1/2 C. softened butter

Blend thoroughly. Press 3/4 of mixture firmly in even layer to bottom and sides of a well-buttered pie pan.

Lemon Filling: 1-1/4 C. sugar
1/4 t. salt
6 T. cornstarch
2 C. boiling water
1/2 C. lemon juice
Grated rind of 1 lemon
4 T. butter
3 egg yolks, beaten

Mix sugar, salt, and cornstarch. Add water and grated lemon rind. Cook while stirring until thick. Add butter, beaten egg yolks, and lemon juice. Pour into crust.

Meringue: 3 egg whites
1/4 t. salt
1 t. lemon juice
6 T. sugar

Add salt and lemon juice to egg whites. Beat stiff, but not dry. Add sugar gradually. Spread on top custard. Sprinkle meringue with remaining crumbs. Bake in a slow oven at 300 degrees F. until lightly browned.

Mrs. C. W. White
Bunn Club

Pineapple Chiffon Pie

1 C. sugar 2 eggs
1 #2 can pineapple juice 1 box lemon jello
1 large can Pot Milk, chilled

Beat eggs, add sugar, and pineapple juice, pinch of salt; boil together until almost boils over. Remove from stove. Add jello and let cool. Whip chilled milk until thick. Add to first mixture and fold together. Make crust of vanilla wafers and butter. Let chill. Add mixture and stand vanilla wafers around edges. Sprinkle crushed wafers on top to make pretty. Chill in refrigerator until ready to serve. Makes two large pies.

Mrs. Elizabeth R. Lucius
Assistant Home Agent
Franklin County

Chess Pie

Preparation Time: 30 minutes.

1-1/2 C. sugar	5 eggs (save 4 whites)
1 C. butter	1 t. lemon flavoring
1 C. milk	

Pastry: 1-1/4 C. self-rising flour
2 T. shortening
1/2 C. lukewarm water

Beat egg yolks. Add sugar and continue beating until blended. Melt butter. Add butter, milk and lemon flavoring and mix thoroughly. Sift flour, mix in shortening, add water and make dough. Roll out dough very thin on a lightly floured board. Line pie plate and pour in custard. Bake in moderate oven (325 degrees F.). Beat egg whites stiff. Add 2 T. sugar to each egg white. Add 1/2 t. lemon flavoring and mix well. When pie is done remove from stove, add meringue and brown at moderate heat. Makes 2 pies.

Mrs. Ollie Fisher
Cedar Rock Club

Old Fashioned Brown Sugar Pie

2 C. brown sugar	3/4 C. milk
2 eggs	3 T. butter
2 T. flour	1 T. vanilla

Mix the sugar and the flour. Add the eggs and melted butter. Bake in an uncooked crust until done and lightly brown. (350 degrees F. for 35 min.)

Mrs. F. A. Read
Wood Club

My Mother's Chess Pie

1/2 C. milk	5 eggs
2 C. sugar	1 T. flour
1/2 C. butter	1 T. cornmeal

Juice and rind of one large lemon

Mix sugar, meal flour together. Add well-beaten eggs, milk and melted butter. Beat well. Add lemon rind and juice. Pour in an unbaked pie shell and bake until done in a moderate oven. (350-400 degrees F. for 35 minutes.)

Mrs. F. A. Read
Wood Club

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PUDDINGS

Pineapple Pudding

Mix in pan 1 C. sugar and 3 t. flour. Mix well. Add 3 C. sweet milk and 3 beaten egg yolks. While this cooks on stove until thick in double boiler, put in baking dish 1/2 box large vanilla wafers, 1/2 can crushed pineapple and ~~1/2 can pineapple~~. Beat 3 egg whites until stiff adding 6 T. sugar and beating well. Pour cooked custard over wafers and fruit and cover with meringue made from egg whites. Brown in oven at 350 degrees F.

Mrs. Jarvis W. Perry
Pearce Club

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Baked Honey Pears

8 pear halves 1/2 C. honey
1/4 C. lemon juice 1 t. cinnamon
2 T. butter

Arrange pears, cut side up, in a shallow pan (buttered). Sprinkle with cinnamon and dot with butter and bake until tender in moderate oven. Before baking, pour honey and lemon juice over cut pears.

Mrs. E. A. Kemp
Mitchiners Club

Pineapple Pudding

Soak 3 slices of bread in 1-1/2 C. sweet milk. Beat 3 eggs and 2 T. butter. Add 1 C. sugar and 1 can crushed pineapple. Mix well and bake in moderate oven until slightly brown.

Mrs. W. G. Scarborough
Youngsville Club

Baked Apples

6 med. sized apples, cored-1/2 C. water
1/2 C. raisins 1/2 t. cinnamon
3 T. flour 1/4 C. nuts
3 T. butter 1/3 C. sugar
1/2 C. orange juice

Arrange apples in greased baking dish. Fill centers with raisins; combine flour, sugar, cinnamon, and butter and mix until crumbly; add nuts and sprinkle over apples. Pour water and orange juice around apples. Bake at 375 degrees F. for 1 hour, basting often.

Mrs. H. K. Baker
Pearce Club

Refrigerator Pudding Recipe

1/4 lb. butter	1 C. pecans
1 C. sugar	1 T. Knox Gelatin
3 eggs	1 pkg. lemon jello
2 C. boiling water	

Cream butter and sugar and add 3 eggs (yolks), well beaten. Add 1 T. Knox Gelatin mixed with about 1/2 C. cold water, 1 package lemon jello added to 1 C. boiling water. Fold in 3 stiffly beaten egg whites. Line bottom of pan with vanilla wafers. Sprinkle a few wafers on top. Pour pudding mixture into pan and chill in refrigerator. Served with whipped cream. Garnish with cherry. Serves 10 to 12.

Pattie L. Justice
Royal-Flat Rock Club

Banana Loaf

1 C. sugar	2 egg whites, well beaten
2 C. flour	1/2 C. butter or crisco
1 t. soda	2 egg yolks, well beaten
1/2 t. salt	3 mashed bananas
1 C. chopped pecans	

Sift together the flour, soda and salt. Cream sugar and shortening. Add egg yolks, mashed bananas, and chopped nuts. Add egg whites last. Bake at 300 degrees F. for 1-1/2 hours, or until done when tested. Bananas will make enough liquid. Line loaf pan with wax paper. Allow loaf to cool in pan.

Mrs. E. M. Carter
Youngsville Club

Date Pudding

1 large box Graham crackers	1 C. nut meats (pecans)
1 package pitted dates	16 marshmallows
Scant C. top milk	

Roll crackers. Cut marshmallows, dates, and nuts. Add top milk and work in ball. Let set up. Cut in slices.

Mrs. E. G. Nelms

Corn Pudding

8 to 12 ears uncooked, milky sweet corn
1-1/2 t. salt 1 C. milk
1/4 C. melted butter 1/2 C. sugar

Shuck corn and remove silks. With sharp knife split corn grains lengthwise of ears. Then scrape pulp out with back of knife until you have 2 C. corn pulp. Mix this with salt, milk, sugar, and butter. Pour into buttered 1-1/2 qt. casserole or pan. Bake at 350 degrees F. for 1 hour.

Mrs. Fred Cooke
Popes Club

Candied Sweet Potatoes

6 med. sized potatoes 1 C. sugar
1/2 C. hot water 4 T. butter
 1/2 t. salt

Boil potatoes in water until almost done. Peel and cut in quarters. Place potatoes in a buttered baking dish. Add a syrup made of the sugar, butter, water and salt. Bake in a moderate oven until the potatoes are clear and the syrup is thick.

Mrs. Fred Cooke
Popes Club

Cherry Charlotte

1 qt. thick cream 8 egg whites
1 med. bottle cherries 2 C. cold water and
4 T. granulated gelatin Cherry Juice mixed

Soak gelatin in water and cherry juice. Heat only until gelatin dissolves. Beat cream until thick, whip in gelatin while a little more than milk warm. Add eggs beaten stiff and chopped cherries. Turn into molds. Serves 20.

Mrs. M. M. Person
Gold Sand Club

Cocoanut Apple Betty

4 tart apples, pared and thinly sliced
1 C. soft bread crumbs
1 pkg. shredded cocoanut
1/2 C. brown sugar, firmly packed
1/2 t. cinnamon
4 T. butter

Arrange layer of apples in greased baking dish. If apples are not tart, add a little lemon juice. Cover with bread crumbs and cocoanut. Then sprinkle with mixture of sugar and cinnamon. Dot with butter. Repeat. Sprinkle cocoanut on top after all other ingredients have been used. Cover and cook in moderate oven about 30 or 40 minutes.

Mrs. Linwood Gup-ton
Wood Club

Persimmon Pudding

1 qt. whole persimmons	2 t. baking powder
2 C. sugar, syrup or molasses	1 t. soda
2 C. sweet milk	2 t. butter
2 eggs	1/4 t. salt
2 C. flour	1 t. vanilla

1 C. cocoanut may be added if desired

Wash persimmons. Pour milk over them and mash through colander or sieve. Add other ingredients to this mixture. Add melted butter last. Pour in greased baking dish and bake in moderate oven (around 250 degrees to 300 degrees) until fork comes out clean when inserted in pudding. May be served with whipped cream.

Mrs. P. E. Dean
Cedar Rock Club

* * * * *

Fruit Cobbler

1 C. flour
1/3 C. sugar
1/4 t. salt
1 t. baking powder
1/4 C. milk
1 egg, beaten
1 T. butter, melted
Fresh or canned fruit sweetened

1. Heat fruit to boiling and sweeten to taste.
2. Sift flour, baking powder, sugar, and salt into a mixing bowl.
3. Add milk, beaten egg and melted butter.
4. Arrange fruit in bottom of baking dish.
5. Spread batter over hot fruit, bake in a hot oven until brown.
6. Serve with fruit sauce or cream.

Fruit Sauce: 1/2 C. sugar
1 T. cornstarch
1/2 C. boiling water
1/2 C. fruit juice
2 T. butter
Few grains salt

Mix sugar and cornstarch together. Add water slowly. Mix well and boil for 5 minutes. Add fruit juice and boil two minutes. Remove from stove, add butter and salt.

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Pepper Relish

12 red peppers	1 T. salt
12 green peppers	1 T. mixed pickle
4 large onions	spice
4 hot peppers	3 C. sugar
3 C. vinegar	

Grind pepper and onions. Mix all ingredients and boil 30 minutes. Serve or seal.

Mrs. Roy Edwards

Tomato Catsup

1 gal. ripe tomatoes	1-1/2 C. vinegar
2 T. salt	1 t. cloves
2 large onions	1 t. cinnamon
2 red peppers	1 t. celery seed
1 C. sugar	1 t. whole allspice

Wash and chop tomatoes, onions, and peppers. Simmer until tender. Strain or press through a fine colander. Boil rapidly for 10 to 15 minutes. Add other ingredients (spices tied in a bag) and cook until thick, stirring frequently. Pour into hot sterilized jars and seal at once.

Mrs. W. E. Strange
Mapleville Club

Sweet Pepper Relish

Grind fine one dozen sweet green peppers, one dozen red sweet peppers, three large onions and one pod of hot pepper (more if desired). Pour over this mixture one cup of salt and cover with boiling water, let stand until cool. When cool squeeze out and put in pot with two pints of vinegar, two cups of sugar, four T. mustard seed, two T. celery seed. Cook until tender - about 30 minutes.

Mrs. H. K. Baker
Pearce Club

Chili Sauce

7 lb. tomatoes	1/2 bunch celery
5 medium onions	2 C. vinegar
2 sweet red peppers	1-1/2 C. sugar
1-1/2 T. salt	Bag of mixed spices

Bring to a boiling point on top of stove. Then place in moderate oven (350 degrees F.) for 2 to 3 hours, stirring occasionally the last hour of cooking. Makes 5 pints. For best results use a roaster so ingredients may spread over a large surface.

Mrs. B. K. Gay
Pearce Club

Cranberry-Orange Relish

4 C. cranberries	2 C. sugar
2 oranges	

Wash cranberries and put through food chopper. Add quarter oranges so you can remove seed and put oranges with the rind in the food chopper. After it is all ground up, add sugar and the juice. Mix well. Put in refrigerator. It will keep for a week or more. It is delicious!

Mrs. P. M. Sykes
Centerville Club

Pepper Relish

12 red peppers	2 C. vinegar
12 green peppers	2 C. sugar
12 onions	3 T. salt

Chop peppers and onions. Cover with boiling water and let stand for 5 minutes. Then drain off the water. Add vinegar, sugar and salt and boil mixture 5 minutes. Pour into clean, hot Ball jars and seal immediately. (You get all the seeds and white pulp out of the peppers).

Mrs. E. B. Moore
Seven Paths Club

Pear-Relish

1 peck pears	5 med. sized onions
6 med. sweet peppers	2 lb. sugar
(3 red and 3 green)	1 T. turmeric
2 T. mixed whole spices	1 T. salt
4 C. vinegar	

Grind pears and onions, saving liquid. Grind peppers but drain off the juice. This juice gives an unpleasant flavor to relish. Combine all ingredients and cook 30 minutes. Seal while hot in sterilized jars.

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Home Dem. Agent
Franklin County

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SALADS



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Ginger Ale Salad

- 1 pkg. lemon jello
- 1 large can diced pineapple
- 1 large can Royal Anne Cherries
- 1 C. ginger ale

Dissolve jello in 1 cup of the fruit juice heated. When cool add 1 cup ginger ale. Then add pineapple and cherries. Congeal. Serve on lettuce with mayonnaise.

Mrs. L. F. Perry
Pearce Club

Pineapple-Cream Cheese Salad

- 1 C. cream
- 16 marshmallows
- 1 small can of crushed pineapple
- 1 package of cream cheese
- 2 T. mayonnaise

Cream mayonnaise and cheese. Mix with pineapple. Cut marshmallows and let soak awhile in cream. Mix together the above. A little lemon juice helps. Place in a freezing tray and freeze. Serve on lettuce or as a dessert.

Mrs. H. F. Marshall
Gold Sand Club

Hawaiian Salad

2 C. canned chunk pineapple
1 C. diced celery
3 bananas, sliced
20 pecan halves
10 to 12 marshmallows, quartered
Few grains salt
1 three-ounce package cream cheese

Sprinkle salt on celery and thin cheese with 3 t. pineapple juice. Combine all ingredients and mix lightly. Serve on lettuce.

Mrs. M. M. Person
Gold Sand Club

Apple Cocoanut Salad

3 tart apples; pared, cored, and diced
1/2 C. seedless raisins
1 C. Baker's cocoanut
3/4 C. mayonnaise

Toss apples, raisins, and cocoanut together lightly. Moisten with 1/2 C. mayonnaise. Serve on lettuce. Garnish with 1/4 C. mayonnaise, and sprinkle with paprika. Serves 6.

Maybelle Carden
Justice Club

Leafy Vegetable Salad

2 C. Spinach, or other greens, shredded
3 C. cabbage, shredded
3 T. chopped onion
2 t. salt
Salad Dressing (Shred crisp greens and cabbage)

Add finely chopped onion, salt and salad dressing. Mix and serve. It will surprise you!

Mrs. P. E. Dean
Cedar Rock Club

Canned Fruit Salad

2 qts. diced pears
1 qt. diced apples
1 large can pineapple
2 C. sugar
1 large bottle cherries

Mix fruits and juices in large pot. Bring to a good boil and seal in jars.

Mrs. H. K. Privette
Pearce Club

Vitamin Salad

Soften in $\frac{1}{4}$ C. cold water 1 envelope gelatin. Dissolve in 1 C. boiling water. Add $\frac{1}{4}$ C. vinegar, 1 T. lemon juice, $\frac{1}{2}$ t. salt, 1 or 2 T. sugar and a dash of pepper.

Cool. When it begins to congeal, add 1 T. finely minced onion, $1\frac{1}{2}$ C. diced fresh vegetables, pepper, cucumbers, celery, tomatoes, (other vegetable combinations may be used). Turn into molds and chill until firm. Unmold on salad greens and serve with mayonnaise or salad dressing.

Mrs. Elmer S. Mercer
Justice Club

Vegetable Salad

(Lunch or Supper Main Dish)

$\frac{1}{2}$ C. diced cooked potatoes
 $\frac{1}{2}$ C. diced cooked carrots
 $\frac{1}{2}$ C. cooked English Peas
 $\frac{1}{2}$ C. diced pickles, or chowchow
2 C. diced pork or other lean meat
1 C. cooked salad dressing
2 hard cooked eggs for garnish

Mix all ingredients lightly or arrange separately on large platter. Garnish with eggs, pickles and lettuce or parsley.

Mrs. C. W. Southall
Mapleville Club 145

Vegetable Salad

2 grated carrots
4 nice stalks celery
1/4 of small head cabbage
1/2 of large red sweet pepper
1/2 of large green sweet pepper
1/4 head small lettuce

Chip celery, cabbage, peppers, and lettuce real fine. Add carrots and mix together. Use any salad dressing preferred and amount desired.

Mrs. W. D. Fuller
Wood Club

Raw Salad

1 medium onion
1 bell pepper
1 C. celery, diced
2 C. lettuce cut in small pieces
2 medium tomatoes cut in small pieces
1 C. cabbage cut in small pieces
3 pickles cut in small pieces
2 medium cucumbers cut in rings

Mix this until well blended and put in refrigerator to chill. When ready to use, sprinkle the following dressing on top and toss. Use 2 T. pickle vinegar, 3 T. mayonnaise, 3 T. vinegar, or New Orleans Dressing (recipe found on a Wesson Oil bottle).

Mrs. C. D. Strickland
Pearce Club

Pineapple, Cheese and Cherry Congealed Salad

1 pkg. lemon jello	1 med. can pineapple
1/4 lb. pkg. cream cheese	1 small can cherries

Dissolve jello in 1 C. of hot water and add the juice of pineapple with enough water to fill cup. When it starts to jell, pour in the mixture of cheese, crushed pineapple, and cherries. When congealed serve on crisp lettuce. (Mrs. H. K. Baker
Pearce Club)

Apple-Raisin Salad

2 C. diced apples 1/2 C. mayonnaise
1 C. seedless raisins

Mix, chill, serve on crisp lettuce.

Mrs. J. A. Thomas
Centerville Club

Cabbage, Apple, and Raisin Salad

(4 to 6 servings)

1 C. red apple (unpeeled)
2 C. finely chopped cabbage
1/2 C. seeded raisins cut in halves
1/2 C. cooked dressing

First mix lightly and serve on crisp lettuce or other greens. Dates or nuts may be substituted for raisins.

Mrs. Zollie Driver
Royal-Flat Rock Club

Royal Fruit Salad

1 pkg. lemon gelatin	1 C. whipped cream
1 C. boiling water	1 C. chopped nuts
1 C. cold water	1 C. shredded cocoanut
1 t. salt	1 small can pineapple (crushed)

Dissolve gelatin in 1 C. boiling water. Add cold water (1 C.) and salt. When gelatin begins to congeal, fold in whipped cream, nuts, cocoanut, and crushed pineapple. Cut in squares and serve on lettuce with mayonnaise, after being chilled in refrigerator. Makes ten servings.

Mrs. R. E. Timberlake
Youngsville Club

Health Salad

2 C. carrots, ground or grated
1 lemon, ground or grated
1/2 t. salt
1/4 C. sugar
6 halves peaches, pears, or apple slices, (canned or fresh may be used)

Grind carrots and lemon (rind and all) in food chopper - or grate. Add salt and sugar, let stand 5 minutes. Put a large spoonful of carrot mixture in center of each piece of fruit placed on lettuce. Top with salad dressing, if desired.

Mrs. P. E. Dean
Cedar Rock Club

Congealed Salad

1 can white cherries
1 can sliced pineapple
2 envelopes Knox gelatin
Lemon juice
1 pt. cream (before it is whipped)
1 pt. mayonnaise
1/4 t. salt
1 C. sugar

Soak gelatin in juice from pineapple 5 minutes. Add 1 cup boiling water, sugar and salt. Add a little fruit juice (cup). When thickened add whipped cream (not too stiff). Then add mayonnaise, cherries, and pineapple (chopped).

Mrs. Lena Fuller
Louisburg, N. C.

Waldorf Salad

2 C. diced apples	1 C. diced celery
1 T. lemon juice	1/2 C. chopped nuts

Cooked Dressing

Peel and dice apples. Sprinkle with lemon juice or mix immediately with dressing to prevent discoloration. Add other ingredients, blend with cooked dressing to which whipped cream has been added.

Carrot Salad

4 med. sized carrots	2 T. mayonnaise
2 slices pineapple	A few raisins

Shredd or grate your carrots finely. Chip up your pineapple, mix with mayonnaise, sprinkle with raisins, and serve on lettuce leaves.

Mrs. H. R. Parrish
Youngsville Club

Candlestick Salad

For each serving, place a slice of canned pineapple on lettuce. Insert a small banana, upright, in hole of pineapple. Use a quarter pineapple slice for "handle". Top banana with maraschino cherry. Dribble mayonnaise down side of banana to look like wax.

Mrs. U. G. Woodlief
Mitchiners Club

Slaw

1 qt. shredded cabbage	1 T. red pimento
1 t. celery seeds	pepper
1 small cucumber pickle (diced)	-2 T. mustard
2 T. sugar	6 T. mayonnaise

Mix. Serve with meats, vegetables or anything you like.

Mrs. Jarvis W. Perry
Pearce Club

Golden Salad

1 pkg. lemon jello	Dash of pepper
1 C. hot water	1 C. grated carrots
1/2 t. salt	1/2 C. nut meats
1 C. crushed pineapple & juice	

Dissolve jello in water, add seasoning. Cool. Add other ingredients. Pour in molds and chill. Serve on lettuce with mayonnaise.

Mrs. George Fuller
Gold Sand Club

Perfection Salad

2 T. granulated gelatin	1/2 C. sugar
1/2 C. cold water	1 t. salt
1-1/2 C. boiling water	2 C. shredded cabbage
1/2 C. vinegar	1 C. chopped celery
Juice of 1 lemon	1/4 C. chopped pimentoes

Soak gelatin in cold water until soft. Add boiling water and stir until gelatin is dissolved. Add vinegar, lemon juice and sugar. Cool. When mixture begins to thicken add vegetables. Mold. Serve on lettuce leaf with mayonnaise dressing.

Molded Egg Salad

2 T. gelatin	8 diced boiled eggs
1/2 C. water	1-1/2 t. salt
2 C. mayonnaise	2 T. lemon juice
1 C. diced celery	1/4 C. pickle relish
1/4 C. chopped green pepper	

Soak gelatin in cold water in a bowl for 5 minutes. Place bowl over boiling water until gelatin is dissolved. Cool slightly and then stir into mayonnaise until smooth. Add rest of ingredients and mix well. Turn into individual molds that have been rinsed in cold water. Chill until firm. (Mrs. E. G. Nelms Gold Sand Club)

Holiday Salad

2 C. fresh cranberries	2 T. cold water
1 orange, sliced	1/2 C. seedless grapes
1 C. water	1 C. diced celery
1 T. gelatin	1/4 C. chopped nuts

Cook cranberries, orange, water, and sugar together until all the cranberry skins pop open. Put through sieve. Soften gelatin in cold water and dissolve in hot cranberry mixture. Chill until slightly thickened. Pour a thin layer of gelatin mixture into bottom of ring mold (or any mold) and arrange grapes in circle to form topping. Chill. Fold celery and nuts into remaining mixture and add to ring mold. Chill until firm. Unmold and fill center with lettuce. Surround with cheese balls rolled in chopped parsley.

Mrs. M. M. Person
Gold Sand Club

Fruit Salad

- 1 pkg. orange or lemon gelatin
- 1 C. boiling water
- 1 C. pineapple syrup and water
- 4 slices canned pineapple, diced
- 2 tart apples, diced
- 1 banana, sliced

Dissolve gelatin in boiling water, add pineapple syrup and water. Set aside until partly congealed. Add cut-up fruit. Pour into individual molds; set in refrigerator until firm. Ummold on plates lined with crisp lettuce leaves; garnish with cream mayonnaise, made by mixing equal portions of mayonnaise and whipped cream.

Mrs. Allen Tharrington
Mapleville Club

Cabbage and Apple Salad

- | | |
|-----------------------------|-----------------------|
| 1 pkg. lemon jello | 4 t. vinegar |
| 2 C. hot water | 1/2 t. salt |
| 1/2 C. shredded cabbage | 1 C. diced red apples |
| 1/4 C. chopped walnut meats | |

Dissolve jello in hot water. Chill until slightly thickened. Combine cabbage, vinegar, and salt and let stand about 20 minutes.

Fold seasoned cabbage, apples, and nuts into jello. Turn into individual molds. Chill until firm. Ummold on crisp lettuce. Garnish with dressing. Serves 6.

Mrs. Allen Tharrington
Mapleville Club

Frozen Pineapple Salad

- | | |
|------------------------|--------------------|
| 1 pkg. lemon jello | 1 C. nutmeats |
| 1 can grated pineapple | 1 C. grated cheese |

Make jello and let cool. Add ingredients and put in molds to congeal. Serve on lettuce with mayonnaise.

Mrs. F. A. Read
Wood Club

Salad Combinations

(Vegetable)

1. Shredded cabbage, carrots and chopped nuts.
2. Cabbage, apple or pineapple, and celery.
3. Cabbage, celery, onion, green pepper.
4. Cabbage, carrot, cheese.
5. Cabbage with shredded spinach and onion.
6. Tomato with cucumbers and radishes.
7. Tomatoes with onions.
8. Turnips, carrots and beets.
9. Potato, green peppers, cucumber, radishes.
10. Potato, hard cooked egg, celery, green pepper, tomato.

(Fruit)

1. Apple, carrot, raisins and nuts.
2. Peach, or pear and cottage cheese.
3. Bananas and peanuts.
4. Prune and cottage cheese.
5. Pineapple and cheese.
6. Pineapple, banana, grapefruit and nut.
7. Peach, pear and nuts.
8. Cooked apple with center filled.
9. Oranges, bananas, cherries.

(Continued Pg.154)

Tropical Salad Delight

1 pkg. lime jello	3 T. lemon juice
1-3/4 C. hot water	1 C. diced celery
1/4 t. salt	1/2 C. pineapple(crushed)

To the lime jello add the hot water and salt. Stir until jello is dissolved. When cool enough, put in refrigerator and chill until it begins to thicken. Then add the lemon juice, celery, pineapple and fold in well. Pour into individual salad molds and return to refrigerator until firm. When ready to serve turn out on lettuce and top with salad dressing. Serves 6 to 8. A good salad to serve with meats or a delightful party salad served with saltines.

Mrs. W. R. Dean
Cedar Rock Club

Congealed Tomato Salad

1 can tomato juice	Dash of cayenne pepper
1/4 C. vinegar	1 small onion (grated)
1 T. sugar	1 envelope Ann Page gelatin
1/2 t. salt	2 T. cold water

Heat tomato juice, vinegar, sugar, salt and cayenne pepper to boiling. Grate the onion and add to hot tomato juice. Stir in gelatin which has been dissolved in 2 T. cold water. Stir in green pepper or olives. Pour in molds and congeal. Makes about 8 servings.

Mrs. Walter Fuller
Gold Sand Club

Pineapple and Carrot Salad

1 pkg. lemon jello	-	1 large can crushed pineapple
Equal amount of grated carrots		

Dissolve jello in 1 C. hot water. Then add 1 C. pineapple juice. When cool add your pineapple and carrots. When congealed serve on lettuce.

Mrs. H. K. Baker
Pearce Club

Salad Combinations

(Continued)

(Meat, Cheese and Egg)

1. Chopped meat with celery and cucumbers.
2. Stuffed eggs with green pepper.
3. Cottage cheese with tomato or green pepper.
4. Fish as tuna, salmon, etc. and celery, or cabbage, hard cooked eggs, pickle, or stuffed olives.

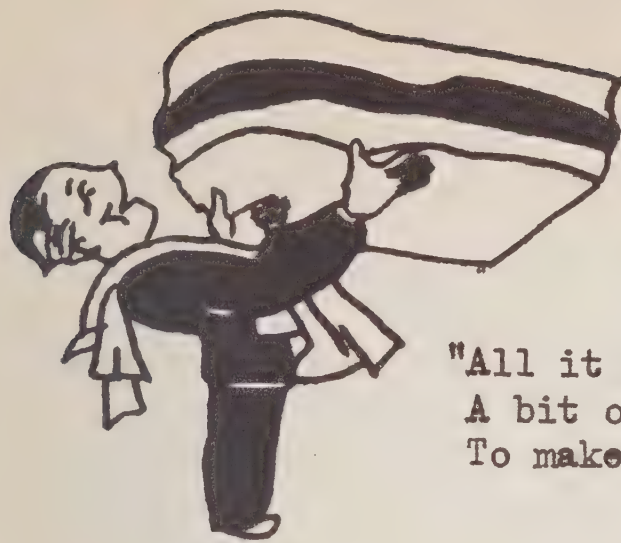
Yum Yum Salad

2 T. Knox Gelatin (Dissolved in 1/2 C. cold water)
Juice of 1 lemon
2 C. crushed pineapple
1/2 C. water
1 C. sugar

Put on stove. Let come to a boil. Pour over gelatin. When cool put in 1 cup grated cheese and pinch of salt, and 1 cup whipped cream. Put in ice box and chill.

Dressing: 2 T. each of finely chopped celery and green peppers, and 1/2 C. mayonnaise.

Mrs. Willie Wilson
Epsom Club



SAND- WICHES

"All it takes is a piece of bread,
A bit of this and that
To make a little spread."

Toasted Cheese and Tomato Sandwiches

8 slices bread, buttered	2 T. chopped green peppers
8 slices cheese	1/4 t. salt
8 slices tomato	1/4 t. paprika
4 slices onion	4 T. salad dressing

Arrange slices of bread on flat pan. Top with other ingredients in order named. Place in moderate oven until bread has toasted and cheese melted. Serve at once.

Mrs. George Fuller
Gold Sand Club

Golden Ham Sandwiches

1 C. ground cooked ham (or canned meat)	8 slices bread
1/4 C. sweet pickle relish	1 egg
3 T. catsup	1/2 C. milk
	2 T. butter or margarine

Combine ham, relish, and catsup. Spread between bread slices. Beat egg and add milk. Dip sandwiches in egg mixture. Brown on both sides in butter or margarine. Serve hot.

Mrs. M. M. Person
Gold Sand Club

Hamburger Cheese Buns

1 lb. ground beef	5 round buns
3/4 t. salt	5 slices cheese (snappy)
1/8 t. pepper	India relish(or piccalilli)

Combine beef with salt and pepper and form into 5 round flat cakes. Fry or broil on both sides until browned. Split buns, toast and cover the lower half of each bun with a slice of cheese. Melt cheese under low broiler heat, cover each with a hot hamburger, spread with relish and cover with the top half of bun. Serves 5. Spread hamburger with mustard and omit cheese.

Frosted Party Special

6 hard-cooked eggs, chopped
1 (4 oz.) can pimientos, chopped
1/2 t. salt
6 T. mayonnaise
1/2 lb. ground cooked ham
3 med. sweet pickles, chopped
48 thin slices sandwich bread
9 oz. cream cheese
3 T. cream

Combine eggs, pimientos, 1/4 t. salt and 3 T. mayonnaise. Mix thoroughly. Combine ham, pickles and remaining mayonnaise and mix. Cut bread into round, spread 16 of these with egg mixture, top each with second round, spread with ham mixture, top with third round. Press firmly together. Mix cheese, cream and remaining salt and beat until fluffy. Spread over tops and sides of sandwiches and chill 2 to 3 hours. Top each sandwich with a slice of stuffed olive and small sprigs of parsley. Makes 16 sandwiches. *Use watercress for parsley.

Combination Spread for Sandwiches

Grate 1 large raw carrot - Chop 1/2 C. raisins
Chop 1/2 C. nuts

Mix with mayonnaise, add 1 T. of lemon juice. This spread will keep for several weeks if packed in a fruit jar, and sealed, and placed in refrigerator. The sandwich is more nourishing if bread is spread with butter or mayonnaise before filling is added.

Mrs. Nolia W. Sykes
Bunn Club

Egg and Cheese Triangles

1 egg, -dash cayenne	1/2 C. grated aged cheese
1/8 t. salt	3 slices sandwich bread

Beat egg until foamy, add cayenne, salt and cheese and heap on slices of bread. Place under broiler until lightly browned. Cut each diagonally into 4 triangles. Serve on watercress or parsley. Makes 12.

Open-Faced Ham Surprise

8 slices bread	2 egg whites
8 slices cooked ham	3/4 C. mayonnaise
2 t. prepared mustard	

Cover bread with ham slices. Beat egg whites until stiff, fold in mayonnaise and mustard carefully. Cover ham with mixture and bake sandwiches in very hot oven (450 degrees F.) about 5 minutes or until browned. Serve hot. Makes 8 sandwiches.

Frosted Sandwich Loaf

1 unsliced loaf sandwich bread	
Butter	Lettuce
Mayonnaise	9 oz. cream cheese
Sliced tomatoes	Milk
Minced Ham Filling	Parsley

Remove all crust from a loaf of day-old bread. Cut 4 lengthwise slices about 1/2 inch thick and spread with butter. Place a slice on a platter, spread with mayonnaise, then cover with sliced peeled tomatoes. Spread another slice with mayonnaise and place it mayonnaise side down on tomatoes. Spread top of this slice with minced ham, cover with third slice of bread. Spread it with mayonnaise and cover with lettuce. Spread fourth slice of bread with mayonnaise side down on lettuce. Press firmly together. Soften cream cheese with milk, beat until fluffy and frost the outside of the loaf. Garnish with parsley. Chill at least 1 hour. Slice crosswise to serve. Serves 8.

Pimiento and Walnut Sandwiches

1/2 C. chopped English walnut meats
1/2 C. chopped pimientos
3 oz. cream cheese
1/2 C. mayonnaise
1/8 t. salt
Butter
Brown or nut bread

Mix walnut meats with pimientos, cream cheese, mayonnaise and salt. Spread between buttered slices of brown or nut bread. Makes about 12 sandwiches.

Waffle Sandwiches

1/2 C. cream cheese Bread
1/2 C. ground boiled ham Butter

Combine cream cheese and ham. Slice bread thin, spread half with softened butter and remaining half with ham mixture. Put sandwiches together. Place 2 at a time in hot waffle iron and bake until browned. Serve at once. Makes 8 sandwiches.

Ham Rolls

18 finger rolls
Butter
1/3 lb. boiled ham, ground
3 hard-cooked eggs, ground
1/4 t. salt
1 t. ground onion
2 T. tomato catsup
2 T. tart cooked salad dressing

Split rolls and butter. Combine remaining ingredients. Spread in rolls. Place rolls in paper bag and heat thoroughly. Makes 18 ham rolls.

French Fried Sandwiches

2 eggs, slightly beaten 1/2 t. salt
1/2 C. flour Dash pepper
1 C. milk

Prepare sandwiches as usual with cheese, meat or jam fillings. Combine eggs, flour, salt, pepper and milk. Beat until smooth. Dip sandwiches into egg batter and fry in hot deep fat (390 degrees F.) until brown or fry in skillet half filled with hot fat. *Dip sandwiches into beaten egg mixed with 1/2 t. salt and 1/4 C. milk, instead of dipping in above egg batter.

Suggested Spreads for Potato Chips

1. Peanut butter, preferably the crunchy type.
2. Peanut butter, brown sugar mixed with melted butter and shredded cocoanut.
3. Granulated sugar and cinnamon mixed with melted butter.
4. Prepared cocoa-mix blended with melted butter.
5. Brown sugar mixed with melted butter and shredded cocoanut.

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Sandwich Fillings

Cream cheese softened with orange marmalade is delicious!

Mince left-over ham. Add celery, pickle, hard-boiled eggs, (chopped fine) and mayonnaise.

Mix a pound of grated yellow cheese and 1 small onion grated. Add 1/2 cup finely chopped sweet pickle, plenty of cayenne pepper and mayonnaise for proper consistency.

Cheese butter and finely chopped nuts.

Thin peanut butter with hot milk to make a paste that will spread easily. Add cream cheese. Spread on slices of white or whole wheat bread.

Spread slices of white bread with paste made of finely chopped hard boiled eggs, chopped olives and boiled dressing.

Chop crisp bacon and hard boiled egg. Mix with mayonnaise and spread on white or whole wheat bread.

Mix ham, that has been put through food chopper, with mayonnaise and spread on white or whole wheat bread. Boiled dressing may be used instead of mayonnaise and pickle helps.

Add finely chopped nuts to either prunes, seeded raisins, dates or figs (or a combination of any of these), which have been put through a food chopper. Moisten to paste with either orange or any fruit juice.

Spread raisin bread with softened butter. Put together with fig, apple, peach, or orange marmalade.

Mrs. M. M. Person
Gold Sand Club

SAUCES

"A Little Dab Makes All The Difference!"

Barbecue Sauce

1 qt. water	1/2 lb. butter
3 T. salt	Onion (optional)
3 T. black pepper	2 bottles catsup
1 T. red pepper	1 bottle Lea & Perrin Sauce
1 T. sugar	1 can tomato soup
1 lemon sliced	

Fry onion in butter. Then put all ingredients in pot. Boil 1 hour. Serve with barbecue.

Mrs. H. F. Fuller
Popes Club

Hollandaise Sauce

(6 servings)

1/2 C. melted butter	2 egg yolks (beaten)
1/2 C. boiling water	1/4 t. salt
1 T. lemon juice	Cayenne pepper

To the beaten egg yolk add the salt, butter and lemon juice. Stir well, adding the boiling water. Cook in top of double boiler. Add cayenne to taste.

Barbecue Sauce

1/4 C. catsup	2 T. water
3 T. vinegar	2 T. Worcestershire Sauce
1-1/2 T. fat or salad oil	1/4 t. salt

Add ingredients and bring to boil, stirring occasionally. Cook 3 min. Serve with meat or poultry.

Mrs. M. M. Person
Gold Sand Club

Cranberry Sauce

Cook cranberries until skins pop. Strain and add 2 cups sugar to 4 cups juice. Cook until flakes off spoon. Pour in mold and allow to cool.

Mrs. Elizabeth R. Lucius
Assistant Home Agent
Franklin County

Chili Sauce

2 qts. condensed tomatoes
1 medium sized onion
1 lb. hamburger

Put hamburger into frying pan, stir and brown slightly. Mix tomatoes and hamburger, and cook for about 1-1/2 hours, or until thick as you like to serve. When about half done add 2 T. chili powder, onion, salt and pepper to taste. This is delicious with hotdogs.

Mrs. L. F. Perry
Pearce Club

Wine Sauce for Molasses Pudding

1 C. sugar	1/2 C. butter
1 egg	1/2 C. wine

Cream butter thoroughly, beat egg and add to butter and sugar, pour over wine and cook on top of stove, stirring until thick.

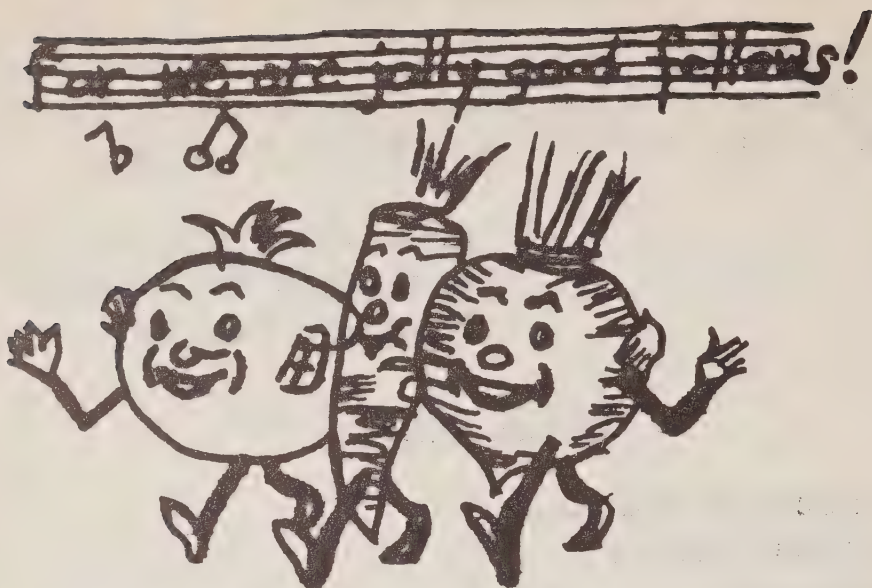
Mrs. E. G. Nelms
Gold Sand Club

Butter Sauce

1/4 lb. butter	1 egg white or 1/2 C. whipped cream
1/2 C. sugar	Dash nutmeg

Cream butter and sugar, whip in cream or egg whites until fluffy. Add nutmeg, serve on top of puddings.

Mrs. E. G. Nelms
Gold Sand Club



VEGETABLE DISHES

One-Dish Meal

(In Presto Cooker)

Cabbage
Potatoes (white)
Carrots

Onions
Pork Chops
Salt to taste

Put $\frac{1}{4}$ C. water in pressure cooker. Place vegetables, meat, salt on rack in cooker. Place cover on cooker. Allow steam to flow from vent pipe to release all air from cooker. Place indicator weight on vent pipe and cook 5 minutes. Cool cooker at once, and remove vegetables to serving platter. Thicken broth and pour over vegetables and serve while hot. (Use enough vegetables to serve your family.)

Mrs. W. W. McClure
Cedar Rock Club

Cheese Souffle in Tomato Cups

6 large tomatoes	1/2 t. dry mustard
2 T. butter	1/2 t. salt
1 t. minced onion	1/4 t. pepper
2 T. flour	1 C. grated cheese
1 C. milk	(American Cheddar)
2 eggs	1/4 C. water

Hollow out tomatoes. Invert to drain. Melt butter or margarine. Add onion. Cook few minutes slowly. Blend in flour. Cook over low heat 3 minutes. Gradually add milk. Cook slowly until smooth, stirring constantly. Add mustard, salt and pepper. Add cheese. Beat eggs until thick and lemon colored. Fold in cheese mixture. Fill tomatoes. Place in greased baking dish. Add 1/4 C. water. Bake in moderate oven at 350 degrees F. for 45 minutes. Serves 4 to 6.

Mrs. Louis Debnam
Bum Club

Baked Macaroni and Cheese

1/8 oz. pkg. macaroni	1/2 t. salt
3 T. butter	1/8 t. pepper
3 T. flour	1/2 lb. grated cheese
2 C. milk	1 C. dry bread crumbs

Cook macaroni in boiling salted water. Rinse and drain. Make white sauce of butter, flour, milk and seasonings. Add two-thirds of cheese; stir until melted. Pour over macaroni in greased baking dish. Sprinkle crumbs and remaining cheese over top. Bake in moderate oven (325 degrees F.) for 30 minutes. For tomato macaroni add 1-1/2 C. cooked tomatoes after half the macaroni is added.

Mrs. Ollie Fisher
Cedar Rock Club

Celery - Onion Stuffing for Fish

3 T. shortening	2 T. minced parsley
1/4 C. chopped onion	1 T. lemon juice
1/2 C. chopped celery	1/2 t. salt
2-1/2 C. toasted bread cubes	1/3 t. sage
3 T. milk	

Melt shortening in a skillet. Add onion and celery and saute until tender. Pour over toasted bread cubes. Add parsley, lemon juice, salt and sage. Add milk and mix well. Yield: Stuffing for one 4 to 5 pound fish.

Mrs. Harold Steen
Justice Club

Stuffed Orange Cups

3 oranges	3/4 C. cocoanut
2 C. creamed sweet potatoes	1/2 C. sugar
3/4 C. chopped nuts	1/4 t. vanilla

Cut oranges in half, take out orange pulp and scallop around the edge of the rind with scissors. Mix potatoes, nuts, cocoanut, sugar, and vanilla. Fill orange cups with mixture. Cook for 10 minutes. Then place on top of each cup 1/2 marsh-mellow and return to oven and brown.

Mrs. Mary Timberlake
Youngsville Club

Creamed Tomatoes

1 pt. canned or stewed tomatoes	
1 C. whole milk	
2 T. butter	1 or 2 T. sugar
2 T. corn starch	Dash of salt

Mix all together. Cook in double boiler, until thickened. Serve hot or cold.

Mrs. W. B. Theless
Justice Club

Scalloped Sweet Potatoes With Apple

3 med. sized potatoes
4 med. sized apples (pared and cored)
1/2 C. sugar
1/2 t. salt
3 T. butter

Cook the sweet potatoes in boiling water until tender. Cool in skin. Cut the sweet potatoes and apples into slices. Place in alternate layers in a greased baking dish. Sprinkle each layer with sugar and salt. Dot with butter. Add a little water, and bake for 35 or 40 minutes or until the apples are soft, and the top layer is brown. Serve in baking dish.

Mrs. T. E. Stallings
Pilot Club

Tomato Pudding

5 med. sized tomatoes 1 C. sugar
1 C. bread crumbs 1/4 lb. butter

Peel and chop tomatoes. Add bread crumbs, (cold biscuit is fine), sugar, and butter. Stir well. Bake in hot oven. Stir once after the pudding starts baking.

Mrs. M. T. Lamm
Seven Paths Club

Carrot Cutlets

Mix together 1 C. mashed carrots, 2 C. cold boiled rice, 1 well beaten egg, 1 T. minced onion, 1 T. chopped pimiento and 1/2 t. celery salt. Salt the carrots to taste. Form the mixture into balls and flatten them into the shape of cutlets. Dip in crumbs and saute in hot fat until brown. These may also be served with a creamy white sauce.

Mrs. J. Forrest House
Sandy Creek Club

Parsley Carrots

Scrape two bunches carrots; leave whole if small; quarter or cut in halves if large. Place in covered pan with 1 t. salt, 1/2 C. water and 2 T. butter or margarine. Cover. Place in oven and bake 350 degrees F. for 1-1/2 hours. When cooked sprinkle with 2 T. chopped parsley or mint.

Mrs. H. K. Baker
Pearce Club

Barbecued Irish Potatoes

2 lbs. Irish potatoes 1/2 C. vinegar
Salt to taste 1/4 lb. butter
1 T. red crushed pepper

Dice potatoes and cook in salted water until tender. Drain off water. In another pan, cook butter, vinegar, and red pepper until butter is melted. Pour over potatoes. Set in oven and brown lightly.

Mrs. C. D. Strickland
Pearce Club

Dimmer-in-a-Dish

4 T. shortening 1/4 t. pepper
1 med. sized onion(chopped) 2 eggs
2 green peppers, sliced 2 C. fresh cut corn
1 lb. hamburger meat 4 med. sized tomatoes
1-1/2 t. salt (sliced)
1/2 C. dry bread crumbs

Put shortening in skillet. Fry peppers and onions lightly 3 minutes. Add meat and blend thoroughly. Add seasonings. Remove from stove. Stir in eggs and mix well. Put 1 C. of corn in baking dish, then half the meat mixture, a layer of sliced tomatoes. Repeat with second layer. Cover with crumbs. Dot generously with bits of butter. Bake in a moderate oven 35 minutes. Ground ham may be substituted for the hamburger.

Miss Margaret Alston
Epsom Club

Squash Croquettes

1 qt. cooked squash	2 eggs
1 onion	1 t. sugar

Empty quart of squash in colander so all the water will drip. Season to taste with salt and pepper. Add sugar. Chip up onion fine, add eggs, take up with spoon, roll in sifted flour, fry in hot grease or lard.

Mrs. H. R. Parrish
Youngsville Club

Glazed Sweet Potatoes

Boil medium size yellow potatoes until tender and soft. Peel, slice into quarters, and place in shallow dish. Add a very little water. Sprinkle on a bit of salt, spread with softened butter and a generous amount of light brown sugar. Bake in a moderate oven 20 or 25 minutes, basting often. A bit of orange rind or orange juice improves this dish.

Mrs. R. H. Williams
Justice Club

Corn Pudding

2 C. corn	1 T. butter
2 eggs	1 C. milk
2 T. flour	1/2 t. salt
1/2 C. sugar	1/8 t. pepper

To corn add butter, sugar, flour, salt, pepper and eggs, mix well. Add milk, mix well. Pour into a buttered baking dish and bake in a moderate oven for about 45 minutes or until firm.

Mrs. R. H. Williams
Justice Club

Five-Minute Cabbage

1-1/2 C. milk	3 T. melted butter
1 qt. shredded cabbage	2 T. flour
Salt and pepper	

Heat milk and cook cabbage in it for two minutes. Add blended fat and flour and seasoning. Cook rapidly 3 minutes and stir constantly.

Mrs. George Fuller
Gold Sand Club

Candied Sweet Potatoes

3 baked sweet potatoes (Medium size)	1-1/2 T. butter or fat
2/3 C. white sugar	Spices, if desired (causes potatoes to be dark)
1/3 C. water	

Remove skins from baked potatoes. Cut in halves or lengthwise. Place them in a greased shallow pan. Make a syrup by boiling sugar, water, and spices (if desired) five minutes. Pour syrup over potatoes and dot with butter. Bake until a delicate brown, basting occasionally with syrup. Serves six.

Broccoli

Cook the big mass of flower buds that form first in the center of the broccoli plant. Cut it with as much stalk as is tender. Let stand in salty water a few minutes before cooking to help get out insects and dirt. Cook with pork and season as you would cabbage. (Boil)

Keep cutting clusters of buds as they form on side branches of the plants. Be sure not to let any of the buds open. Use them before they turn yellow. If well watered it will grow all summer and in the fall leaves from broccoli may be used as are turnip greens or collards.

Mrs. H. K. Privette
Pearce Club

Harvard Beets

1 #2 can sliced or diced beets
3 T. sugar
1/2 T. cornstarch
1/2 t. salt
3 T. vinegar
1 T. margarine or butter

Drain beets, measure 2/3 to 3/4 C. juice. Mix together cornstarch, sugar, and salt in sauce pan. Add juice and vinegar. Cook, stirring constantly until sauce is clear and has thickened. Add margarine or butter and beets. Heat thoroughly, stirring occasionally.

Mrs. Sidney G. White
Justice Club

Sweet Potato Balls

3 C. mashed sweet potato Salt & Pepper to taste
3 T. butter Peanuts or pecans (crushed)

Have potatoes hot, cream with melted butter and season. Shape in small balls and roll in nuts that have been crushed fine. Put in oven to heat through and serve as a garnish for fowl. Yields 8 to 10 servings.

Mrs. Sidney G. White
Justice Club

Potatoes Deluxe

3 C. mashed boiled sweet potatoes
1/2 C. sugar
1/2 C. nuts
1/2 C. raisins
3 T. butter

Mix all together, put in baking dish, smooth over with marshmallows. Brown in oven.

Mrs. Bland Mitchell
Youngsville Club 171

Macaroni and Cheese

1 box of macaroni	2 T. butter
1/3 C. milk	1 t. salt
1/2 lb. cheese	1/4 t. black pepper

Boil macaroni in salted water tender. Drain. Pour boiling water over macaroni to remove surplus starch. Place in a baking dish, add milk, butter, pepper to 1/2 of cheese chopped. Stir well and cut the remainder of cheese in strips on top of macaroni and bake until a delicate brown.

Mrs. J. A. Thomas
Centerville Club

Honey Glazed Carrots

Scrape 9 medium carrots. Cut lengthwise. Place in greased dish. Mix 3 T. honey, 3 T. melted butter, 2 T. diced parsley, 1/2 t. grated orange rind, 1/4 t. salt. Pour over carrots. Cover dish. Cook in moderate oven (375 degrees F.) for 1-1/2 hours.

Mrs. Charlie Stallings
Cedar Rock Club

Cream of Tomato Soup

4 C. tomatoes	6 T. flour
1 slice onion	4 T. butter
4 C. milk	Salt and pepper

First cook tomatoes and onion in covered pan until soft. Press through a seive. Keep hot until ready to add white sauce. Make a white sauce of butter, flour, milk and seasoning. When ready to serve, add hot tomato juice slowly to hot white sauce. Stir constantly. Serve at once with crisp crackers or croutons.

Mrs. Zollie Driver
Royal-Flat Rock Club

Dried Beef Roulades

- 1 C. well seasoned mashed potatoes
- 8 slices dried beef
- 1 egg
- 1 C. grated cheese

Place 2 T. potatoes on each slice beef. Roll up and fasten with toothpick. Beat egg. Dip each beef roll in egg. Roll in cheese. Place on broiler rack and broil until cheese is melted and slightly browned.

Mrs. M. M. Person
Gold Sand Club

"Left-Overs" Souffle

- 2 eggs
- 1 C. creamed potatoes
- 1 C. cooked rice
- 1 C. finely chopped ham or
- 1 C. grated cheese
- 2 T. finely chopped green pepper or
- 1/8 Teaspoon black pepper
- Salt to taste
- 1/2 C. sweet milk
- 2/3 C. water
- 1 T. butter

In a mixing bowl beat well the eggs. Add the potatoes, rice, ham or cheese, green pepper or red pepper, black pepper, salt. Pour in sweet milk and water and mix well. Turn into a greased (preferably pyrex baking dish). Dot with butter and bake at 400 degrees F. until brown. Note: If the ham is used, use the chopped green pepper, but if the cheese is used omit the green pepper and use the red pepper. Left over potatoes, rice and ham are usually previously salted; so you will need about 1/4 teaspoon salt to take care of the eggs and milk added.

Mrs. W. R. Dean
Cedar Rock Club

I N D E X

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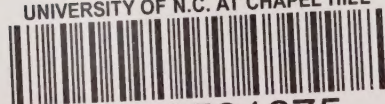
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